THE LADY's COMPANION:

OR,

ACCOMPLISH'D

DIRECTOR

In the whole ART

OF

COOKERY.

CONTAINING

Approved RECEIPTS, (never before PUBLISHED;) for

PASTRY,	RAGOUS,	PUDDINGS,
PYES,	SOOPS,	CREAMS,
PASTIES,	SAUCES,	PRESERVING,
FRICASSIES,	PICKLING,	CANDYING,
BAKING,	COLLARING,	TORTS,
ROASTING,	POTTING,	JELLIES,
STEWING,	CAKES,	CHEESE-CAKES,
BOILING,	CUSTARDS,	MADE WINES, &c.

Alſo, BILLS of FARE for all the SEASONS of the YEAR, with an ALPHABETICAL INDEX to the whole.

By a LADY.

DUBLIN:

Printed for JOHN MITCHELL, in *Skinner-Row.*

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BM

TO THE

LADIES

OF

DUBLIN.

LADIES,

AS the prudent Management of Family Affairs is your particular Province, I think I may with Propriety, entreat your Acceptance of this Piece; which I look on, as one of my moſt valuable Poſſeſſions. Though there are many Books of this kind extant; yet, I am ſure, ſomething hath been deficient or ſuperfluous in them all: I have therefore ventured to offer this to you, as I think it comprehends all the Accompliſhments neceſſary for Ladies, in things of this Nature.

The

The Female Oeconomiſt I hope, will find all Things to her Inclination, and the prudent Houſewife ſee, that Prudence and Frugality, are the chief Ends in View.

I have had a great deal of Experience in Buſineſs of this Kind. and endeavoured to fix a Standard, ſo that good Houſewifry and Oeconomy, may go Hand in Hand. To you therefore, Ladies, I dedicate this Treatiſe, and intreat you will make Trial, whether my Endeavours have been ſucceſsful or not: If I am ſo happy to meet with your Approbation, I ſhall think it one of the greateſt Bleſſings I can enjoy in this Life, and beg Leave to ſubſcribe myſelf,

LADIES,

Your devoted
humble Servant,

CERES.

THE LADY's COMPANION: OR, ACCOMPLISH'D DIRECTOR.

To raiſe Paſte.

PUT two pounds of butter in a boiling pot of water, let it boil 'till it is diſſolved, ſkim it, and wet twelve quarts of flower to a pretty moiſt paſte, not too moiſt; wet it while the liquor is very hot, then let it ſtand for a quarter of an hour, and work it up again, and roll for uſe.

Paſte for a ſet Cuſtard.

Wet a pottle of flower to a pretty moiſt paſte, with two ounces of butter and boiling water, and roll for uſe.

Puff-paſte.

Take a pound of well dreſſed flower, and leave part of it by for duſting, take a pound of butter, or very little leſs, and break one half of it in your flower; rub your flower and butter very well between your hands, then wet it with a little water: you may beat up the whites of two eggs in the water you wet your flower with, and work it up to a pretty moiſt paſte, quick and with a light hand; part of the remainder of your butter on half of the paſte you rolled out and duſt it over with flower, then lap the other half of your paſte over that which is ſpread with butter, then roll it out again the ſame way with your rolling-pin, and ſpread on more of your butter, ſo do 'till your butter is all ſpread in; then lap the other half of your paſte that's ſpread with butter, and roll it out for what uſe you pleaſe. Another time when you are making puff-paſte, you may put a couple of yolks and whites in the middle of your flower, with as much water as will moiſten your flower, and ſo work it up and roll it out, and butter as before directed; at another time you may make good puff-paſte without any eggs, ſo that you need not be confined to any one way.

Cold butter-paſte.

Break a pound of butter in a pound and a half of flower, and mix it well, then mix or whip the white of an egg with half a pint of water with it, and work with your hands, and roll for uſe.

Sugar paſte-royal.

Sift two ounces of ſugar in a pound of flower, then

then break in half a pound of ſweet butter, whip two eggs in half a pint of cream, mix it with a knife, mould it with your hands, and roll for uſe.

To make Puff-paſte for fleaking.

Take four pounds of flower, lay a little of it by for duſting, break little bits of butter in the reſt. Take eight eggs, beat them up to a ſtrong froth, wet your flower with your eggs and as much water as it will require; make it a middling moiſt paſte, mould it up and roll it out, in three or four times rolling out, ſpread in three pounds of butter, duſt it all over with flower, then fold it up and roll it out for uſe.

Paſte-royal.

Take two pounds of fine flower, and ſift in a quarter of a pound of fine loaf ſugar pounded and ſifted, and whites of twelve eggs, beat to a ſnow, and mix a little canary or cream in your flower, and moiſten it to a pretty moiſt paſte, then roll in two pounds of butter at five or ſix ſpreadings; when your butter is all in your laſt ſpreading, fold up the loaf of paſte: this will be fit for the brims of any rich puddings, or any ſort of tart, or for garniſhing diſhes.

To make ſhort Paſte-royal.

Take ſix pounds of flower and a quarter of a pound of fine ſifted ſugar, mix in it a little pounded mace and cinnamon: take three pounds or better of butter, break it in bits, and rub it between your hands in your flower: take ſix eggs, mix their yolks in the middle of your flower, whiſk it up with a twig to a ſtrong froth, with a little cream

or canary, mixed with it, work it all together to a pretty moiſt paſte, and roll for uſe.

Paſte-royal for Paſties.

Take eight pounds of flower, and break in three pounds of butter, whip four or five whites of eggs in cold water; wet it moiſt, roll it out thin, ſpread it all over with butter, and duſt it over with flower; ſo do 'till you ſpread in four pounds of butter at three ſpreadings, or rollings; that is, ſix pounds of butter to eight pounds of flower.

The royal Paſty; or, Steak-pye.

Take necks and loyns of veal, or mutton ſeaſoned with pepper, ſalt and all-ſpice; cut ſome in ſlices, and mince it with as much beef ſuet, a few capers, an eſchalot minced, a few crumbs of bread; ſo work with an egg in long and round balls; your diſh being ready with butter on the bottom, put in your meat with force-meat balls at top, a few capers, ſamphire, one anchovy all cut, ſo lid and bake. When it comes from the oven fill it with good gravy, cut off the lid, ſkim off the fat; cut your lid in quarters, and ſet round your pye the yolks of hard eggs; cut in halves the tender part to make the force-meat balls; you may do without eggs if you pleaſe.

To make a Gooſe, or, Turkey Pye.

Bone your gooſe and turkey, and ſeaſon them with pepper and ſalt, ſome grated nutmeg, a little pounded cloves, and leave them ſo for a day and night if you have time: if you make your pye in a patty pan, and with hot paſte, you put four pounds of butter to twelve quarts of flower, and put down your

your water in a clean pan or ſkillet, and let it be ready to boil before you put in your butter; let your butter boil clear, and ſkim off the froth that comes on it, then wet your flower to a pretty moiſt paſte, and work it pure and ſmooth, let it ſtand a while under a warm cloth, then work it up again pure and ſmooth, roll it out to the length and breadth of your pan, then take your fowl and if there be any bones in them, leſs butter will ſerve in your pye; if there be no bones in them your pye will keep the longer ſweet: to a couple of turkeys and a gooſe in a pye, you may ſpread a pound of butter over your meat before you lid it, and after it's baked you may run another pound of butter to oyl, and run it into your pye while hot, and ſo ſerve to table hot or cold as you like it. If you leave the bones in the fowl, put ſome water in the pye for gravy, ſo bake.

A Giblet Pye.

Clean your giblets, and give to each bone a chop; cut your gizzards to your liking, ſeaſon them with pepper and ſalt, high or low as your palate reliſhes: you muſt have two ounces of ſalt to half an ounce of pepper: your pan or diſh being ready, put in your meat carefully, and ſome clean water to make gravy: if you make a pudding of the gooſe blood, put it in laſt, ſo lid, and bake; when it comes from the oven, cut the lid in quarters and ſet it round your pye, fill it up with good gravy and the yolks of hard eggs cut in halves, garniſh the vacant places, and ſerve it hot.

A Chicken Pye.

Break all the bones of your chickens, ſeaſon them with pepper, ſalt, nutmeg grated, half a

dozen blades of mace, two pounds of butter; lay your mace upon the chickens, and your butter over close, bake it two hours.

A Hare Pye.

When you have cased your hare, cut it in proper pieces, and season it with pepper, nutmeg, cloves and salt to your liking; if you do not make your pye immediately, pour claret on it and let it lie so for a night; then make your pye as you think proper, either of puff-paste or short paste in a dish or pan; so put in your hare, and if the flesh of two, they will take a pound of butter or more along with them in your pye, and some claret and gravy, so bake.

A Bitilia Pye.

Cut your chickens or pigeons in halves, or quarters, season them with pepper, cloves, mace and nutmeg: your pye being ready with butter on the bottom, put in some of your meat, some whole larks, good force-meat balls, the marrow of three or four bones, take out the marrow as whole as you can, dip the marrow in the yolks of eggs, and lay over some artichokes, they being well boiled cored and cut in quarters, put upon each quarter a piece of marrow, season your marrow and artichoke as you did your fowl, and put in the yolks of six or eight hard eggs, some green lemon-peel, cut and put in some sweet herbs, an eschalot or two, and strew mace all over with sweet butter, so lid and bake; when it comes from the oven, cut the lid in quarters and skim off the fat, then have a pint of good strong gravy with a glass of claret, one anchovy boiled and thickened with a yolk of an egg,

egg, put it into your pye, ſhake it eaſy and ſerve it hot.

A layer for a Bitilia Pye.

Take half a pint of mutton gravy, two ſpoonfuls of oyſter liquor, half a pint of white-wine, ſet it on the fire to boil, then put in the juice of two oranges and a good piece of butter, the yolks of two eggs well beat and put in it, or when it comes from the oven, you may do either way.

A Calves-head Pye.

Take and cleave a calves head and take out the bones, boil the head, then take it up and leave it to cool, then cut the meat off the bones in pretty big bits or ſlices ſeaſoned with a little pepper and ſalt, cloves, mace and nutmeg; your diſh being ready with butter on the bottom, put in your meat with ſome good force-meat balls, lamb-ſtones and ſweet-breads, cut and fry them brown, put into your pye with your meat the bottoms of artichokes being well boiled, cored and ſeaſoned as your meat, and the yolks of three hard eggs; ſo lay a good piece of marrow on the bottom of your diſh, on each a good piece of artichoke, a few blades of whole mace, ſome candied lemons and citron, a quarter of a pound of candied dates; ſo cover all with freſh butter: an hour will bake it. When it comes from the oven, have ready to put into it a quarter of a pint of ſack, half a pint of good gravy, one onion, boil them together and thicken it with the yolks of three raw eggs, put it hot into your pye and ſerve.

A Chicken Pye ſweet.

Truſs half a dozen ſmall chickens as for boiling,

then take beaten cinnamon, grated nutmeg and a little ſalt; ſeaſon your chickens with it and put them in your pye, put upon each chicken ſuccets of lemons, ſome preſerved barberries, half a pound of butter, the marrow of two good bones, two hours will bake it; a white-wine caudle muſt be put in when it comes from the oven, the yolks of hard eggs cut in halves and put in your pye.

An Artichoke Pye.

Boil your artichokes as you do for eating, pull off the leaves from the bottoms, then take the meat from the leaves, and lay it in form of a bottom, ſeaſon them with cinnamon, nutmeg, beaten ginger and ſugar; then butter the bottom of your pye and lay your artichokes on them; ſome preſerved cherries, barberries and gooſeberries, ſome candid oranges and citron-peel cut thin, and ſome marrow; you muſt have the marrow of two large bones to ſix artichokes, a layer of butter all over your pye, one pound of butter with the marrow is enough for this pye, ſo lid and bake for an hour: for your caudle, you muſt have half a pint of white-wine, and half a pint of ſack; make it boil, put in it a good piece of butter, and the yolks of three raw eggs; when the pye is baked, put in the caudle, ſhake it eaſy and ſend it to table; ſeaſon your marrow with ſalt an hour before you uſe it.

A Potatoe Pye.

When they are boiled and peeled, ſeaſon them with cinnamon, mace and nutmeg, ſtrew ſugar on them, ſprinkle ſack and roſe-water over them, put them in your diſh with a little citron and orange-peel, a few pippins ſliced among them; between every layer of potatoes and other ingredients,

ents, put marrow, if you have none, put freſh butter in when baked; cut your lid in quarters and put in a white-wine caudle.

A Potatoe; or, Skerrit Pye.

Firſt boil your roots and take off the ſkins, then ſeaſon them with cinnamon, nutmeg and ſugar, not too ſweet, then butter the bottom of your pye and lay your roots; put on them ſome preſerved cherries, grapes and barberries, the marrow of two large bones for three pounds of roots, then lay one pound of butter over it; an hour will bake it; you muſt make the ſame caudle for this pye as for the artichoke one, only ſqueezing the juice of a lemon in the caudle before you put it in the pye.

A Lumber Pye.

Take lamb or veal, and ſhred it ſmall, to every pound of meat put a pound of beef ſuet, ſhred it ſmall, a little thyme and winter ſavoury, ſweet marjoram cut ſmall, a lemon-peel; you muſt have the crumbs of a penny loaf grated to four pounds of meat: to ſeaſon it, you muſt have two nutmegs, a little beaten cloves and mace, a little cinnamon, and ſalt to your liking; make all ſavoury, mix them well together and have ſome juice of ſpinage to colour it green, then make it up into balls, put in ſome preſerved cherries, grapes and barberries, ſuccetts of lettuce, candied orange, lemon and citron-peel, ſome ſlices of lemon over that; one hour and an half will bake it: for the caudle, you muſt have half a pint of ſack and as much white-wine, quarter of a pint of virjuice, put them down to boil, then brew it with a quarter of a pound of butter and the yolks of three eggs.

An Oyſter Pye.

Take a hundred or half hundred of large oyſters, open them and ſave their liquor, ſet them down on the fire with their liquor and juſt coddle them; then ſtrain their liquor from them thro' a cloth or ſieve, and wipe them one by one, for fear of ſhells or ſand: then have your diſh ready with a brim of puff paſte, put in ſome of your oyſters and ſtrew ſome pounded nutmeg, ſome pounded white pepper on them and blades of mace and pieces of butter: ſo, fill your oyſters in lays with a little of ſpice and butter between every layer, 'till all your oyſters are in, and put ſlices of cut lemon, if you will, you may put a few yolks of boiled hard eggs crumbled ſmall among them, a little white wine and a little of their own liquor over them, ſo lid and bake, take ſome of the oyſter liquor and ſome white-wine and boil them, when between hot and cold, beat it up with three or four yolks of eggs, and ſimmer it a little over the fire until it looks ſmooth, put it in your pye; when from the oven ſhake your pye between your hands and ſerve.

A Pigeon Pye.

Fill the bellies of pigeons full of butter and ſpice, ſeaſon them with pepper and ſalt to your liking, and a little nutmeg and cloves, and if you pleaſe, you may put your force-meat balls and lards of bacon, over your pigeons, or the yolks of hard eggs, ſo fill and bake.

Marrow Paſties.

Roll out your paſte, as you would do for eel paſty,

paſty, and a lay of marrow at the bottom, and a handful of currants, with a little grated nutmeg and cinnamon, and ſugar to your liking, a couple of bits of candy'd orange, ſome ſlices of apples, ſo lay your marrow and other ingredients in lays; fold up the leaf of paſte cloſe and cut it in the edge like eel paſty; you may grate in a large Naples biſcuit if you pleaſe.

To Fricaſſy Muſhrooms.

Firſt ſtew them, then pour away their liquor, and furniſh them with butter and onion, ſhred ſmall, ſeaſon with pepper and ſalt, and make ſauce for them with eggs, beaten with the juice of oranges and ſome claret, and good gravy and nutmeg, ſhake them well in the pan, then rub your diſh with an eſchalot and put in your frycaſſy, and garniſh with oranges and lemon.

To make a white Fricaſſy of Muſhrooms.

Take your white muſhrooms, clean and waſh them, and put them down into a clean ſauce-pan, with a piece of butter under them, and let them ſtew with no other liquor but what comes from themſelves, and ſhake ſome ſalt on them, and keep them cover'd, and when they boil and ſtew very well in their own liquor, with an onion cut in pieces among them, drain their liquor from them, then have a pint or more, of good gravy, according to the bigneſs of your fricaſſy, well reliſh'd with ſpice and ſome oyſter liquor, and an anchovy or too boiled in it, and a little white wine or a piece of a lemon ſqueez'd in it, to your liking which ever you have, then you may put down your muſhrooms into your ſauce-pan, gravy and rub a little butter in flower, and put to it, and ſtir it

pure

pure and ſmooth, then when your fricaſſy is almoſt done and well taſted to your liking, you may beat up two yolks of eggs or more with ſome ſweet cream as much as you think will thicken your fry-caſſy, and when pure and ſmooth and thick to your liking, then diſh and garniſh it with lemon and pickling, and you may put a few good plump oyſters after being ſtiffened in their own liquor in your fricaſſy if you pleaſe.

A Fricaſſy, of Sheeps tongues and oyſters.

Boil half a dozen of ſheeps tongues in water and ſalt 'till they are tender, then peel them, cut them into three pieces into middling thin ſlices, and put into a ſtew-pan with a quart of oyſters a little red or white wine, ſome whole ſpices, as cloves, mace and nutmeg, either black or white pepper; which you pleaſe, and ſet them a ſtewing for ſome time, then put to them ſome butter and the yolks of three raw eggs well broken with ſome cream, and ſhake them well together, diſh on ſippits, and garniſh with raw parſley, barberries and oyſters, to ſerve up, you may garniſh your diſh with cut lemon or pitty patties.

To make a brown Fricaſſy.

Of chickens rabbits or any brown made diſh, take the hind quarters, and backs of your rabbits, and cut them in ſmall pieces, and likewiſe flay your chickens, and cut them, but do not uſe the ribs of either, then put them down into a boiling water, ſtiffen them a little but not to get a boil, then pour the water thro' a cullander, then beat a couple of yolks of eggs in a bowl, and get a quill with the feathers on it, and rub your chickens or rabbits with the yolks of eggs, and duſt flower ready

dy for boiling; take ſome butter and boil it up brown, and ſkim it ſo after you may clean your chickens and rabbits, duſt flower over them and fry them criſp and brown, have the toſs-pan on the ſtew-hole, and ſome lean beef, and duſt it over with flower and a good piece of butter, and ſtew very brown, put what quantity of warm water you think fit, that will make good gravy for your fricaſſy: do your beef in your pan, and put in a bit of bacon ſtuck with cloves, and as much whole pepper mace and an anchovy or two as will reliſh it with ſome oyſters, and their liquor; when you think the gravy is ſavoury and ſtrong, take it up and run it thro' a hair ſieve, then clean the frying-pan after frying the fricaſſy, and put a good piece of butter in a corner of it, and about a ſpoon-full of flower, and boil it up fine and brown, but do not burn it; then take ſome of your gravy and mix it with that brown butter, and let it ſtand a while in your frying-pan, then pour all into your fricaſſy, ſo ſtew for a pretty time 'till it ſtews and thickens, about your meat you may put muſh-rooms or any kind of picklings to ſtew with it, if you will you may put ſome claret to ſtew with it, then take and put in the diſh, garniſh with lemons and picklings, put ſome morells and truffles in your fricaſſy if you have them to ſerve hot to table.

To bake an Ox cheek.

Bone it, and take out the balls of the eyes, clean the mouth, ſoak it, waſh out the blood, wipe it with a dry cloth, ſeaſon it with ſalt, pepper and nutmeg; put it in an earthen pan, with three ounces of large onions, mace and cloves, then put in half a pint of water and half a pint of claret, two or three thin ſlices of bacon, and two or three dry-

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ed muſhrooms, cover the pan with coarſe paſte and bake it, when baked tender take it up out of the pan, and ſerve on fry'd greens to table, run it over with drawn butter and ſome of its own gravy, and ſerve to table.

A made diſh.

Cut a hunch of beef in thin ſlices, beat them tender, ſeaſon them with pepper, ſalt, all ſpice, cloves, and mace, fry it brown with ſlices of bacon, then duſt it over with flower, and put over them in your pan a pint of gravy with ſome claret or white wine or water; ſhake all together, then duſt it with ſcalded ſpinage, lettuce and aſparagus, garniſh with force-meats, lamb-ſtones and ſweet breads, cut thin and fryed brown; you may ſtew ſome morells and truffles in your ſauce, and garniſh your diſh with puffs or cut lemon.

Scotch collops.

Cut a fillet of veal, in thin ſlices not too thin, hack it a croſs on both ſides on your table with a knife, ſeaſon with ſalt, nutmeg, pepper and cloves, and fry them brown, and likewiſe fry ſlices of bacon brown, and ſome force-meat balls, fry brown, they muſt be made of the ſame veal, beef ſuet and ſome of the ſame piece, one or two anchovies chopped ſmall among them, break in the yolk of an egg or two, and work them together, in long and round balls, clean your pan, and put in one print of butter, and make it very hot, and ſtrew it over with a little flower to thicken it brown, then have a pint of good ſtrong gravy or a quart, and mix it with your browning in the pan, ſqueeze in it part of a lemon, you may put in a little claret ſo toſs all together in your pan. Put your collops hot in the diſh and your ſauce

over

over them, garniſh with picklings and ſerve it hot. You may have in your collops ſome palates, boil'd tender and cut in proper bits, alſo ſome ſweet-breads and ſome morells and truffles in your ſauce, garniſh your diſh with cut lemon, or you may thicken your ſauce with yolks of eggs.

Oyſter loaves.

Take French rolls, cut a little hole on the top as big as half a crown, then take out all the crumbs, but don't break the cruſt of the loaf, then ſtew ſome oyſters in their own liquor, with a blade of mace, a little whole pepper, ſalt and nutmeg, and a little white-wine; ſkim them very well, thicken them with a piece of butter rolled in flower, then fill the rolls with them and put on the piece again that you cut off; then put your rolls in a mazarine diſh, melt butter, pour it into them, then ſet them into your oven, let it be as hot as if it were for an orange pudding.

To dreſs Pigeons a la braize.

Take large pigeons, truſs them well, lard them with bacon well ſeaſon'd; then make a pretty thick farce and ſtuff their bodies, put them in a ſtew pan, and ſtew them a la braize or between two fires as you do many other things, when you diſh them in order, clearing them well from the fat, then pour on them a ragou of veal-ſweet-breads, and truffles, and ſerve them up hot.

To ſtew Pigeons in compoſt.

Truſs your pigeons with their legs in their bodies, parboil them, lard them with lardons, ſeaſon them with ſalt, pepper, ſhives, and parſley, ſhred

ſmall

ſmall and ſweet herbs; ſtew them between two fires, in the mean time prepare a ragou of fowls livers, cock's-combs, muſhrooms and truffles; toſs them up in a ſtew-pan, with a little melted bacon moiſten'd with gravy, and ſimper'd over a gentle fire and ſkim it very well, when almoſt done thicken it with a collis of veal and ham, when the pigeons are ſtew'd take and drain them, and put them in your ragou, let them ſimmer in it to give them a reliſh; then diſh your pigeons and pour your ragou over them: ſerve them hot for a firſt courſe.

To keep green Peas all the year.

Shell your peas, put down ſome water to boil, and a little ſalt in it; when it boils put down your peas and give them too or three warms or boils, then drain them in a cullander, ſpread a cloth on a table, and ſpread your peas on it, and dry them very well in the cloth, then put them in dry bottles, filling them up to the necks, and pour over them ſome melted fat or ſuet, it being melted cork them up cloſe ſo that no air gets in, and ſet it in a cold place, when you want to uſe them, put them to a boiling pot of water, and then a good piece of freſh butter, a ſpoonfull of ſugar, and boil and eat as uſual.

Compoſt of Pigeons.

When picked and drawn; ſinge them; lard the breaſt and back, half fry them in butter, and put them into ſtrong gravy, with cloves, mace and onions, ſo keep the pan cloſe covered 'till tender, then put to your pigeons ſweet-breads and palates, that have been boiled and cleaned the night before, cut the croſs way, then taſte, and if all be well taſted,

ed, thicken it with the yolks of eggs, put your pigeons on your diſh and your thickened gravy over them, and garniſh with pitty patties.

To roaſt a Pig.

Your pig being ſcalded and waſhed clean, and drawn, put a cruſt of bread into the belly of it, ſpit it and lay it down to the fire, take a clean rubber and rub it very well, baſte it with butter, when it is roaſted criſp, take chopp'd ſage, grated nutmeg and currans, a little grated bread boil'd in water and a little vinegar, alſo the brains, ſome barberries and ſugar, give them a few heats over the fire and put in a good piece of butter, keeping them ſtirring, then divide the body and head of the pig, cut off the ears and lay them on the ſhoulders, make your ſauce of the gravy, the pudding in the ſaucepan, a good piece of butter, into which ſqueeze a lemon: ſerve it hot.

To roaſt Lobſters.

Run a little bird's ſpit thro' the lobſter's belly, then tie them on faſt with pack thread, when they crack they are done, lay a whole one in the middle of your diſh, and butter the reſt in their ſhells, pepper, lemon, and an anchovy diſſolv'd in white-wine, mix all together, and ſerve with lemon and oyſters.

To roaſt Neats tongues and Udder.

Blanch and boil your tongues and udder, ſeaſon them with pepper, ſalt and nutmeg, lard them with lardons, then ſpit them and ſet them a roaſting, and baſte them with butter, and drudge them with grated bread, you may drudge with a little

pounded

pounded ſpice, ſo baſte and drudge them 'till they are roaſted very well; take ſome gravy and the juice of a Seville orange, a little ſugar and claret and a bit of butter, all toſs'd up together: ſerve it up with your tongues garniſhed with ſliced lemon, you may roll your tongues over with the yolk of an egg before you put them to the fire, and your baſting and drudging will ſtick on the better.

To butter Crabs.

Take out the meat and clean it from ſkins, put it into a ſauce-pan with a naggin of ſack or white-wine, an anchovy, a little nutmeg and crumbs of white bread, and ſet them on a gentle fire to boil ſlowly, you muſt beat up the yolks of two eggs, thicken them with it, ſtir all together with a little pepper, and put it into your ſhells, and ſerve it for a ſide diſh.

To keep Artichokes all the year.

Take them in June or July, let them be clever cloſe good ones, of a middling ſize, cut the ſtalks off pretty cloſe and parboil them in water ſmart with ſalt in it, take care not to boil them fit for eating, when you find them juſt parboiled take them up and let them be quite cold, tye them round about with pack-thread, before you boil them get vinegar and bran liquor boiled and ſtrained, put it to your vinegar, and put your artichokes into a well glazed crock or ſtone pot, and your vinegar and bran liquor over them, ſo as to cover them, then cover whited brown paper or leather, keep them for uſe, when you want to uſe any of them boil as for eating.

To

To dreſs Pigs petty toes.

Let your petty toes be well clean'd, divide them into different parts and tye every two together, then let them lie in a ſtew-pan or pot with lards of bacon on the bottom of your pot; then a lay of potatoes and ſweet herbs, then a lay of petty toes and lards of bacon, do the ſame till you have laid in all your petty toes, put ſome ſpice and ſlices of bacon all over them, put a quart of white-wine to them, and a bay-leaf or two; then cover your pan very cloſe with the pot-lid that no air may get in: ſtew between two fires, the one under and the other over, let not your fires be too briſk, that your petty toes may ſtew leiſurely for four or five hours; then take them out and let them cool, over with the yolk of an egg, drudge with the yolk of ſome grated bread, leave them on a gridiron to broil, you may ſerve them hot.

To boil a Carp.

Salt and gut it, ſave the blood in claret, then boiled in good reliſhed liquor, an hour makes your ſauce of the blood and claret, good ſtrong gravy three or four anchovies, a whole onion, an eſchalot, put a little whole pepper, a blade of mace, and a nutmeg grated; let thoſe ſtew together, then melt butter, thicken it, let your carp be well drained, put it to the ſauce, and add ſome juice of a lemon.

Cutlets of mutton.

Take a neck of mutton, cut it in ſingle ribs, get grated bread herbs and ſpice, mix them together, drudge your meat with them, broil your bones on a gridiron 'till done; then take a breaſt of mutton carbonade it, and rub it over with a bit of butter

butter or the yolk of an egg, drudge with ſome ſpice and broil it before the fire, when that is done, put the breaſt in the middle of the diſh, the broiled bones about it, garniſh with picklings, and have good ſtore of gravy about your meat.

To ſtew a rump of beef.

Firſt break the bones flat with a rolling pin, (ſeaſon it, the night before you uſe them with pepper, cloves, mace and nutmeg,) ſeaſon your bones as your beef, make holes in your beef, and ſtuff with beef ſuet, ſeaſon the holes before you ſtuff it, put it in with the right ſide down, and put it on the fire with as much water as will cover it cloſe, let it ſtew two hours, then turn it, and put more ſeaſoning to it, if you think it wants it, and ſome onions or eſchalots, cover cloſe that no air may get in, let it ſtew 'till tender, in the mean time get your ſauce ready; it muſt be ſome of its broth, one anchovy, a glaſs of claret, two or three ſpoon-fulls of capers, ſome grated nutmeg, let them boil for a little while, then put to them ſix pounds of thick drawn butter, ſo diſh them hot and keep them on the coals, garniſh with toaſts cut like ſippets, roots or cauliflowers; inſtead of beef ſuet you may have bacon and ſtrong gravy, when no roots are to be had, get ſweet breads and palates.

To haſh a Calves-head.

Take a calves head, clean it and take out the brains, waſh and ſhift in three or four waters mighty clean, lap up in a clean cloth, and parboil it, take one ſide and carrabonade it, rub it over with the yolk of an egg, and drudge it with grated white bread, pounded ſpice and parſley; then ſet it before the fire on a hanging-iron, to broil brown

and

and criſp, baſte it as often as you pleaſe, drudge it again with the ingredients if it wants it, take the other ſide of the head, chip the meat of it, cut it in middling bits, and have a pint of good ſtrong gravy, but not brown, and have the toſs pan clean, and put down the gravy and haſh together, with a bit of bacon ſtuck with cloves, ſome oyſters and their liquor, ſome ſweet breads and palates that have been boiled and cleaned the night before, cut ſmall and put among it, the calves tongue blanch'd and cut in two or three pieces, it may be ſtewed with the calves head or elſe broiled; you may ſtew the oyſters a little in their own liquor before you mix with the haſh, ſtew all together and ſkim it clean, let it ſtew till the meat is tender, then take out the bacon that was ſtuck with the cloves, and put in ſome juice of a lemon, a little white-wine to your liking, you muſt have ſome force-meat balls, made of veal and beef ſuet minc'd very ſmall, ſeaſon to your liking with ſpice, break in an egg or two to moiſten as you think it wants it, and as much grated white bread as will ſerve it, mix them together with an anchovy or two ſtuck in it, and work them up in long and round balls, dip them in the yolk of eggs and fry them brown and criſp, likewiſe fry ſlices of bacon brown and criſp, take the ſtew'd part of the head and try if it taſtes well; then take a pint of cream or leſs, two or three yolks of eggs, mix them with your haſh, with gravy in your pan, let no ſpoon near but keep to ſtirring between hands ſo as not to let it curdle 'till it thickens pure and ſmooth and white; take the fried part of the head, ſet it in the middle of your diſh, and pour your haſh about it, the fryed bacon and balls a top round it and the tongue fryed on each ſide of the head and the brains fryed, if you pleaſe a ſweet bread larded and roaſted and in quarters on each ſide of the head; on the top of all you may pu

muſh[t]

muſhrooms in the haſh, garniſh the diſh, cut carved lemon and ſerve it hot, you may have ſome truffles and morells in your haſh if you pleaſe.

To make Sauſages.

Take two pounds of lean veal, and mince it ſmall with two pounds of beef ſuet, ſeaſon it with ſalt, cloves, mace and nutmeg, a few crumbs of bread, ſo make it in ſmall round balls, or ſtuff them, which you pleaſe, and fry them, you may make ſauſages of pork or mutton.

To ſeaſon Ham.

Cut a leg of pork ham faſhion, fourteen pounds weight or more, ſix pounds of bay ſalt and of white, a quarter of a pound of brown ſugar, and a quarter of ſalt-petre; boil thoſe ingredients in three pints of water, let it be quite cold, then put it to the pork, turning and rubbing it every day for fourteen days, then hang it in the ſmoak of furze or wood fires, not near the fire, but in a cool place, you need not boil the pickle, but rubbing it with the ingredients it will do it very well.

To make Mutton eat like Ham.

Cut a hind quarter of mutton ham faſhion, then take three ounces of ſalt petre and pound it fine, mix a quarter of a pound of common ſalt with it, and rub it to your meat, let it lie ſo 'till the next day; make a pickle of bay ſalt and half a pound of brown ſugar and ſpring water to bear an egg, then put in your mutton for ten or twelve days, turning and rubbing it every day; then take it out, dry it and rub a little freſh ſalt to it, hang it up in a chimney where wood is moſtly burned for three weeks,

weeks, or 'till it is dried properly, the beſt time for doing it is in cold weather.

To ſouſe a Turkey.

Take a fat turkey cock of a year old, kill and hang it by the legs for two or three days; then bone it, take a nutmeg, the like quantity of mace, beaten pepper, ſalt enough to ſeaſon it and cinnamon; put all thoſe in the body of your turkey and a good piece of butter, boil it in half white-wine and half water with the rind of a lemon.

To ſouſe Eels.

Take a quart of white-wine, half a pint of vinegar, ſome lemon-peel, bay-leaves and what you had in your turkey, boil the reſt, when they boil put them in, when done enough take them up; when the ſlowings are both cold, put in the fiſh with a few ſlices of lemons; ſo keep them cloſe covered for uſe.

To force a leg of Lamb, or Mutton.

Take a leg of mutton and open it in the end next the loin, and cut off the firſt joint of the bone, take out all the meat without breaking the outſide ſkin; then take and mince it very ſmall with its weight of beef ſuet, and ſeaſon it very well with pepper and ſalt, ſome grated nutmeg and a few cloves pounded, mix them all in your meat and break in an egg, work it with your hands, and if you pleaſe, ſome ſweet herbs minced ſmall; then mix all very well together; rub the inſide of your mutton with the yolk of an egg, you may broil a little ball of your meat on a fork before the fire to know if it is ſeaſoned to your liking; then fill

your

your meat into the ſkin, ſkewer it careful and cloſe; then it is fit for roaſting or boiling, which you pleaſe; if you roaſt it you may have four or five fine ſmall chickens boiled pure and white to ſet round your mutton in the diſh, with a ſet of any ſort of greens that were in ſeaſon between every chicken, and ſerve it up with claret and gravy ſauce, pickling and cut lemon round your diſh, and ſerve to table, or you may have a little drawn butter and wine for another ſauce.

A Ragou of Muſhrooms.

Take your large thick muſhrooms, clean and peel the inſide, put them in ſalt water to clean, take them out and put them in a ſtew pan, and let them ſtew in their own liquor; when ſtewed, pour away all the liquor to a little, put to them half a pint of ſtrong gravy, an onion quartered, ſome ſweet herbs, pepper and nutmeg, two or three anchovies; let all ſtew together for a quarter of an hour, put in a bit of butter rolled in flower, toſs all together and ſerve it hot, you may put wine to your taſte along with the gravy.

A Ragou of a breaſt of Veal.

Roaſt it but half, take it off the ſpit and cut it in four pieces, put it in ſtrong gravy, a bunch of ſweet herbs and a little ſpice: ſerve it up when garniſhed with picklings and lemons; likewiſe, you may make a ragou of mutton, but you muſt cut it in ſingle ribs, take out the herbs before you ſerve it: you may put a little white-wine to your taſte in the gravy of either, or a lemon ſqueezed in your ragou, and ſome ſweet-breads parboiled and cut in little pieces, ſtew along with it ſome oyſter liquor, or half a dozen of good oyſters.

A Ragou

A Ragou of a neck of Veal.

Take a neck of veal, cut it bone by bone; then beat it flat with the back of the cleaver, put ſome clarified butter in the frying pan, and fry your veal middling brown; then take a pound of bacon and fry it brown and criſp in your pan, put it on a plate, and keep it hot before the fire; for your ſauce, you muſt have ſome thick drawn butter, with ſome gravy, and the juice of an orange ſqueezed into it and ſtrew'd over the cutlets: garniſh with oranges and lemons. When you cut your veal in ribs, rub them over with the yolk of an egg, and drudge them with grated bread before you put them to the fire.

A Ragou of Palates and Cocks-combs.

Take five or ſix palates and waſh them very clean from ſlime and dirt, put them down in clean cold water, and boil them 'till fit for blanching; ſet them by 'till cold. Take three or four dozen of cocks-combs, and do them the ſame way. Take almoſt a quart of good gravy well ſeaſoned with ſpice, and a bit of bacon ſtuck with cloves; if you will make brown ragous, cut the palates all in bits the length of your finger, lay them on your table flat and your cocks-combs with them, beat up a couple yolks of eggs, dip a feather in it, and rub them over with a little ſalt and nutmeg, dip them all over with flower on both ſides and fry them middling brown; when done, put them into your toſs-pan where your gravy is, put on your ſtew-pan and ſtew them for a while. Take your frying-pan and put in a bit of butter rolled in flower, and keep it conſtantly ſtirring with a plate

ſpoon 'till it is as thick as cream and not burned; then pour ſome of the gravy to it and ſtir it with a ſpoon 'till pure and ſmooth; then pour your browning out of your frying-pan into your toſs-pan, and let them ſtew together; then pour it into your diſh and garniſh with lemon and pitty patties; put wine to your taſte in your gravy with morels and truffles if you like.

A Ragou of Ducks.

Form the breaſt bones of two ducks and fill them with force-meat balls made of mutton, highly ſeaſoned with cloves, mace and pepper; fry a good many beef griſkins, ſqueeze all the gravy into a ſtew diſh, cover it cloſe on a ſlow fire 'till they are very tender; then cut ſmall the yolks of ſix hard eggs, and put in half a pint of good wine and ſome nutmeg, give it one boil and ſerve it hot with a ſliced lemon, you may half roaſt your duck before you ſtew it for your ragou.

A Ragou of Sweetbreads and Palates.

Take ſome ſweet-breads and palates, or lambs ſecrets any two of them you pleaſe; your palates muſt be boiled, cleaned and blanched, and after you boil and blanch them, put them into cold water, drain and cut them in ſmall bits for a ragou; if it be a brown ragou you muſt brown them a little in your pan and clean your pan; put in a piece of butter rolled in flower, keep it ſtirring 'till you ſee it come to a good and thick browning; then take a pint or quart of ſtrong gravy, either more or leſs according to your quantity of ragou, and a little wine. Take all your meat and put it into your pan, keep it toſſing and ſtewing 'till it is well flavoured and tender, you muſt put muſhrooms, a

few

few morels and truffles with a lemon ſqueezed into it, ſtew and toſs all together, have your diſh ready garniſhed with lemon, ſo put in your ragou and ſerve it hot.

A Ragou of Pigeons.

When you have larded your pigeons divide ſome of them into halves, ſeaſon them with ſalt, pepper, cloves and mace; dip them in the yolks of eggs beaten; then make a good ſtore of butter hot in a frying pan, and brown it with a little flower; then put in your pigeons, and juſt brown them; then take them up and put them into a ſtew-pan, put to them as much gravy as will cover them; put in alſo, a faggot of ſweet herbs and ſet them a ſtewing; when almoſt done enough, take and cut the herbs, put in eſchalots, ſome oyſters, anchovies, muſhrooms and picklings: when the pigeons are ſtewed enough, diſh them, having ready ſome roaſted larks, or other ſmall birds, pieces of ſweet-breads dipped in the yolks of eggs and fried, ſo ſerve hot; garniſh with lemon and picklings.

To make Soop with Vermicelly.

Make good broth of veal and fowl, to a quart put two ounces of vermicelly, a bit of bacon ſtuck with cloves. Take a bit of butter as large as a big walnut, rub it in a ſpoonful of flower, and diſſolve it in a little broth to thicken your ſoop; boil a pullet to put in the middle of your diſh of ſoop, garniſh the brim with cut lemon, ſoak bread in your diſh with ſome of the ſame broth, take off the fat, put your vermicelly in a diſh and ſerve it up.

Green-ſoop.

Take broth the ſame you had for your gravy-ſoop excepting the herbs. Take a handful of ſweet herbs, as ſpinage, chervil and others, ſome turnips with flower duſted over them, fry them brown and put them into your ſoop with a bone in the middle of your diſh, along with the above mentioned herbs: you may have young lettuces and parboil them, pound them ſmooth in a mortar with ſome of the broth to moiſten them in the pounding; when they are pounded ſo as that you can ſqueeze a good deal of liquor from them, and that your ſoop be reliſhed to your taſte, mix your green juice among it, and give it a few ſimmers; then pour it in your diſh with toaſts, or you may have a goſling or a chicken in the middle of your ſoop.

Peaſe-ſoop.

To every quart of peaſe, have three or four quarts of water and boil them to maſh; then ſtrain and put your liquor down again, with a bit of butter rolled in flower, a bunch of ſweet herbs, a pound of bacon, ſome pepper, all-ſpice, white-wine and ſperment. Take a few white loaves, cut a little off the top and take out the pith, put in ſome oyſters ſtewed in their own liquor and ſome melted butter, grated bread and white-wine, put on the piece again and put your loaves in your diſh with boiled ſpinage at top, and garniſh with it.

Soop-lorrain.

Make ſtrong broth of veal and fowl together, being

being well boiled and ſkimmed. Take a pound of almonds, blanch them in hot water and pound them very ſmooth in a mortar with ſome ſack or roſe-water to keep them from oyling. Take the lean from the legs and breaſts of a pullet roaſted, and the yolks of four eggs boiled rear; beat them all in a mortar, viz. the eggs, the fleſh of the pullet and blanched almonds, they muſt be boiled and ſtrained in your broth, ſome of the almonds muſt be boiled to the thickneſs of cream, and ſtrained through a hair ſieve, and the fleſh of the breaſts of a couple of roaſted pullets more, and mince them; put them into a loaf, the crumbs being taken out, mix the meat and ſtrained almonds together, a piece of butter and ſpice in the loaf; then put your loaves in the oven and have your ſoop ready ſeaſoned; freſh rolls cut in ſippets toaſted and ſteeped in a little of the clear broth and put it in your diſh, put your loaves round your diſh with boiled ſweet-breads about your loaves and ſliced lemon.

Peaſe-ſoop for faſting days.

Take a pottle of peaſe and put it down with ſix or ſeven quarts of water and a little bundle of ſweet herbs, let it boil pure and ſmooth to the thickneſs of ſoop, and boil ſome whole pepper in it; then take it up and ſtrain it through a hair ſieve; then clean your pot and put it down again, get an onion ſtuck with cloves, two or three blades of mace and ſome nutmeg grated, get another large onion, cut it in ſlices and put it down, get ſome celery and waſh it clean, cut it middling ſmall; you may parboil it in a little water, pour that away and drain it; then put it down in your ſoop with an anchovy or two and a little oyſter liquor, and a good piece of butter; let all ſtew a good while together 'till it taſtes ſavoury and ſmooth; then you may

brown a piece of butter in a frying pan, duſt it over with flower 'till it comes to the thickneſs of a thick cream, that it looks pure and brown but not burned; then put it down in your ſoop, and ſalt to your liking, let ſtew all together 'till ſavoury and ſmooth; then have toaſts in your diſh with oyſters dipped in butter and fried brown and criſp, and ſet round the brim of your diſh or with a brim of poor paſte, or you may have one oyſter loaf in the middle of your diſh with the ſoop about it.

An excellent ſoop, with or without celery.

Put one leg of beef into a pot, with as much water as will cover it; then ſtew it over a ſlow fire 'till the meat is tender and comes from the bones; then ſtrain and let it ſtand 'till cold. Take off the fat; then put it over a ſlow fire with whole pepper, cloves, mace and ſalt to your liking; then cut a roll in thin ſlices and put them to harden before the fire; then have a duck half roaſted, ſlaſh it on both ſides and ſtew it in your ſoop 'till ready; then have the diſh you intend to pour it in, put it in and ſend it to table: ſometimes you may thicken it with white bread or peaſe, cut celery and carrots or green peaſe maſhed and ſtrained, or half a pint of butter worked in a ſpoonful of flower, or fry griſkins browned and ſtewed in it to colour it brown, and ſerve up.

Oyſter-ſauce.

Give your oyſters a boil in their own liquor, and wipe them one by one after in a clean cloth, ſtrain the liquor through a hair ſieve; have ſome gravy made of necks of fowl, or any other thing ſeaſoned with an onion, ſtuck with cloves, ſome pepper, mace and nutmeg, and when ſtrong and ſavoury, ſtrain

ſtrain it through a ſieve or cloth, mix as much oyſter liquor with it as you think fit; put a piece of butter down in your ſauce-pan, rub a bit of butter in ſome flower, and ſtir your ſauce-pan as if you were drawing butter, 'till it looks ſmooth and thick; and you may ſqueeze a lemon into it, or a ſpoonful of wine, which you pleaſe; then put down your oyſters and give them a boil or two to make them hot; then put two or three ſpoonfuls of cream laſt of all; ſtir your ſauce-pan always one way, 'till ſmooth and white; then put it about your fowl, or in a bowl by itſelf: when you pleaſe you may beat up the yolk of an egg or two, as you will with the cream that you put in your ſauce.

Veniſon-ſauce.

Boil bread and water 'till it begins to thicken; then put in butter, vinegar and ſome nutmeg, as much claret as will colour it red: ſerve it hot to your meat. This ſauce is proper for any roaſt veniſon, a roaſt leg of veal, roaſt udders of beef, roaſt neats-tongues, and the hind part of a hare roaſted.

Another Veniſon-ſauce.

Take ſome claret and water, a ſtick of cinnamon, and two or three blades of mace, according to the quantity you want, and a little grated white bread; let it ſtew a little while on a ſlow fire with butter and ſugar; mix it well and ſerve it.

Or thus.

Take half a pint of gravy, one onion ſtuck with

cloves, a ſtick of cinnamon, one anchovy, a little claret; let it boil a while, then thicken it with ſome burned butter, beat it well together and ſerve it.

Sauce for a green Gooſe.

Take half a pint of ſorrel juice, half a pint of white-wine, a nutmeg quartered, a little white bread and a little ſugar; let all boil together a while; then put in ſome freſh butter that will make it look ſmooth and taſte well; then ſerve to table with the gooſe, or in a veſſel by itſelf; it muſt not be too thick of bread.

Sauce for Fiſh or Fleſh.

Take a pint of good ſtrong gravy, a pint of claret, ſome whole pepper, nutmeg and mace, boil in it ſprigs of ſweet herbs, and ſalt to your taſte, two or three anchovies to your liking, and two or three eſchalots; boil them all together and ſtrain them off; it is fit for fiſh or fleſh; if you uſe it with fiſh, have ſome oyſters and their liquor, and cockles mixed among them, and thicken it with good ſweet butter, mixed among them and ſerve it with your fiſh: if your fiſh be for faſting days, you may uſe water with your wine inſtead of gravy, if it be for roaſt meat you may uſe it without butter, if for boiled meat uſe butter with it.

Sauce for boiled Chickens, or Lamb.

Take a pint of white-wine and half a pint of water, or better, a little whole pepper or mace, a piece of nutmeg and two or three ſlices of lemon; let them ſtew together; then have ſome parſley and ſpinage boiled and chopped ſmall, ſtrain your white-

white-wine water and ſpice through a hair ſieve; put ſome freſh butter in it and ſtir it ſmooth together; pour it over your chicken or lamb in your diſh, garniſhed with ſliced lemon, barberries and ſcalded gooſeberries, if they are in ſeaſon.

Celery-ſauce.

Take your celery clean waſhed, cut it in bits about an inch long, and boil it white and well; have about half a pint of gravy that will be boiled white and ſavoury, and put your celery to it and ſtew it awhile in your gravy, ſtir your ſauce about pure and thick as if it was drawn butter; you may rub a little bit of butter in flower and diſſolve it in your ſauce; you may beat up the yolk of an egg with three or four ſpoonfuls of cream mighty well, and put it to your celery and ſauce; ſtir your ſauce-pan conſtantly on the fire 'till you ſee it ſimmer and thicken and look pure white and ſmooth; if you will, you may put a little oyſter liquor and a little wine in it, juſt to give it a good flavour; grate a little nutmeg in it, ſee if it taſtes well of the ſpice, wine and oyſter liquor; ſo put it to your boiled fowl, or whatever you deſign it for.

Sauce for a Pig.

Take and boil white bread in a little water; then put in ſome vinegar, butter and ſugar to your liking, ſome hard eggs minced ſmall, ſome boiled currants, ſo ſerve.

Gravy-ſauce.

Take necks and gizzards of fowl, or bits and bones of butchers meat; boil them in water with whole pepper, cloves, onions or eſchalots; ſalt to

your liking, ſo boil 'till ſtrong and taſtes well; then put to it claret in winter, and white-wine in ſummer.

Gooſeberry-ſauce.

Take your gooſeberries and ſcald them; then drain the water from them, having ſome parſley boiled and chopped, and mix it in drawn butter and ſugar; put your gooſeberries and parſley in your butter before you mix it: this ſauce is good for a leg of veal or lamb, you may uſe aſparagus to your lamb, when in ſeaſon.

Green-ſauce.

Take ſome green ſpinage and ſorrel, pound them in a mortar; then ſtrain into a clean ſauce-pan, and put it over the fire; put a little vinegar and the juice of a lemon, and ſugar to your liking; this ſauce is fit for a green gooſe, young ducks, or roaſted chickens, or for a boiled leg of lamb; mix a little gravy boiled white, a piece of freſh butter to make your ſauce well and ſmooth.

Sauce for a Cod's-head.

Take a large freſh cod, gut it and clean it, and let the better half of the body be along with the head: when the tail part is cut off, put down your pan with clean water and ſome vinegar in it, and make it taſte of ſalt very ſmart; when ready to boil, put down your fiſh and boil as common; when boiled, drain it; you may have ſome ſoals fried and cut, whitings and flounders fried, ſome large oyſters dipped in butter and fried brown and criſp; then put your fiſh in your diſh, and all your fried fiſh in about it: make your ſauce of either claret

claret or white-wine; put down a pint or half a pint of either with an onion ſtuck with cloves; ſome blades of mace; half a dozen of whole grains of pepper, and boil it a little while; then ſtrain from the onion and ſpice, and put in half a pint of good meat gravy; if you pleaſe a pound, or a pound and a half of butter as your fiſh requires; draw it thick and ſmooth, you may have ſome oyſters and cockles to put in your ſauce; boil all together ſmooth and well, if it be not thick enough you may beat up two or three yolks of eggs, and thicken your ſauce with it, a ſpoonfull or two of cream and ſimmer it, and take care of its not curdling; when pure and ſmooth, pour it all about your fiſh: garniſh with horſe-radiſh and cut lemon, you may do without cream if you pleaſe: you may put your ſauce in a butter boat.

Solomon Gundy.

Take the lean of ſome veal that has been roaſted or boiled; take none of the ſkin, nor any of the fat, mince this very ſmall, you muſt have about two pints of it, then take a pickled herring and ſkin it, mince the fleſh of it or the fleſh of four anchovies, cut a large onion and apples as the reſt, mix theſe together, laying them in little heaps, three on a plate, ſet ſome whole anchovies, curl'd or upright in the middle; garniſh with lemon and picklings: this is to be ſerv'd cold, with oil, vinegar and muſtard.

To jug a Hare.

When you have cas'd your hare, turn the blood out of the body into the jug, cut your hare in pieces but don't waſh it, take a quarter of a pound of fat bacon, cut it in ſlices, then put to your blood

near

near a pint of old ſtrong beer, put in an onion ſtuck with cloves and a bunch of ſweet herbs; then ſeaſon your hare with pepper, ſalt, a little nutmeg and lemon peel; then put your hare in the jug, a lay of hare and a lay of bacon, then cover the jug cloſe that no ſteam may get out, put the jug in a kettle of boiling water over the fire and let it ſtew three hours, then ſtrain off the liquor, thicken it with burn'd butter, ſerve it hot and garniſh with ſlic'd lemon.

To pickle Pork.

Cut your pork in ſquare pieces, the fore-quarter will make four or five pieces, ſalt it well for two or three days; then make a pickle of claret and vinegar each of the ſame quantity, a little ſalt two ounces of ſalt petre, a quarter of a pound of brown ſugar, ſome cloves if you pleaſe, then boil the pickle and ſkim it as it boils, then put down your pork and boil it well, then take it up, and let your pickle and pork be both cold; then put your pork into your crock and pour your pickle over it, cover it for uſe, it will keep a year.

To pickle Pork another way.

Cut your fore-quarter of pork in ſmall pieces, after taking out all the coarſe bones, and take four ounces of ſalt petre, pound it fine and mix with as much bay and common ſalt as will ſerve your pork, rub and ſearch it very well with your ſalt and ſalt petre; then fix it in your crock cloſe for ſixteen or eighteen days 'till your ſalt runs to pickle; then take up your pork and drain it well, three quarters of a pound of brown ſugar, with a pound or two of common ſalt and rub your pork very well with them, drain your pickle out of your crock and fix your pork in it, and ſtrew a handful of ſu-

gar

gar and ſalt over it, put your pickle down to boil for half an hour, ſkimming it carefully 'till clear and clean, take it up and when cold pour it over your pork and cover it cloſe for uſe, and boil as uſual, water it a night before you boil it.

To pickle Salmon.

Cut your ſalmon in three or four pieces, being well cleaned and gutted, put down your pan, and as much liquor in it as will cover your ſalmon, with half white wine and half vinegar and ſome ſalt, let your liquor boil very well before you put your ſalmon into it; then put down your ſalmon and boil it very well but not too ſoft; then take it up, drain it, and let it ſtand 'till cold; then put down two quarts of vinegar, a good quantity of cloves, mace, whole pepper, a bay leaf; let it boil for half an hour, then let it ſtand 'till cold, then put your ſalmon into your pan or crock which you pleaſe, after rubbing ſome pepper to it, and ſtrewing ſpice between every lay of ſalmon, 'till your ſpice and ſalmon are all in; pour your liquor over your ſalmon, and if you renew it once a quarter it will keep a year.

To pickle Lobſters.

Boil your lobſters in ſalt and water 'till they ſlip out of the ſhells, take the tails out whole, make the pickle of half white-wine and half water, put in whole mace, whole pepper, two bay leaves, muſhrooms, capers, cucumbers, with a branch of roſemary; then put down your pickle to boil, when it boils put down your lobſters and give them a boil or two, take them up and let them cool, let the pickle boil longer, when the lobſters and pickles are cold put them in long pots, pouring the liquor over them for uſe.

To

To pickle Neats Tongues.

Trim the roots of your freſh tongues and the thin labby ſkin that lies on each ſide of them, take to every dozen of tongues, four or five ounces of ſalt petre and pound it fine, take two or three pounds of bay ſalt and likewiſe pound it pretty ſmall, take half a ſtone or more of white Engliſh ſalt, mix your ſalt-petre with two pounds or more of your white ſalt; then take your tongues and rub them very well with it firſt; then take your bay ſalt, the reſt of your white ſalt, rub your tongues very well with it, then have your crock or caſk dry and clean, ſhake ſome ſalt on the bottom of it, and lay your tongues down cloſe and firm, ſhake ſome ſalt over them according as you ſalt them, and keep them cover'd for eight or ten days, 'till your ſalt runs all to pickle; then take them out of your pickle, let your tongues drain; then put your pickle into a clean pot or pan, let it boil, and ſkim it conſtantly as it boils for a good while, if it begins to froſt a little on the top like ſalt, it ſhews the pickle is ſtrong enough, you may put about a quart or three pints of water into your pickle to boil for a little while, ſkim it clean, take it up and let it be quite cold; then take a pound of brown ſugar and a little more white ſalt and rub it to your tongues very well, if any of them feel ſoft, you muſt ſalt them very well, if they feel firm and hard you need put but a little ſalt over your ſugar to rub to them, fix them in your crock again, pour your pickle over them for uſe when it's cold.

To pickle ripe Currans.

Boil ſalt and water well, let it bear an egg, when your

your pickle is grown cold, gather your branches in cluſters, put them into your crock and pour your pickle over them and ſtop cloſe for uſe.

To pickle Pigeons.

Bone your pigeons handſomely, ſeaſon them with pepper, ſalt, mace and cloves; ſew them up in the back and tye the rump and neck, put them in a pipkin with a quart of water, half a pint of white-wine, and half a pint of white-wine-vinegar, put in a bit of lemon-peel, a bunch of ſweet herbs, let your liquor boil, then put down your pigeons, let them boil 'till done, take them up and ſkim your liquor, let the liquor boil longer, when your pigeons and liquor are cold put your pigeons into your pan, and pour your liquor over them, and keep for uſe.

To pickle Purſlain.

Take the largeſt purſlain ſtalks you can get, and make a pickle of ſalt and water, ſtrong enough to bear an egg; then put down your pickle to boil: when it boils put in your purſlain ſtalks, let them lie in your pan 'till they are criſp enough to break, then take them up quick, put them on a table to cool, then put them into vinegar with ſome bay-leaves and ſpice for uſe.

To pickle Cucumbers.

Take the ſmalleſt and rougheſt guerkin-cucumbers you can get, make a pickle of ſalt and water ſtrong enough to bear an egg, put them in it for four or five, ſix or eight days, which you pleaſe; then take them out of that pickle and put them into a clean pan, with freſh green cabbage leaves under

under them; then take ſome of the pickle that they were in, and ſome freſh water with ſome vinegar, and mix them about with your cucumbers in the pan, cover them cloſe with freſh green cabbage leaves, to keep in the ſteam; then put them down on a pretty ſlow fire, let them heat leiſurely 'till they come to a good ſmart heat; then take off your pan and let them cool, do ſo often 'till they are of a good green; then take them out of your pan. If they taſte any way braſſy, put them into a crock, clean your braſs pan, put in ſome water and make it taſte ſtrong of ſalt, let it be ſcalding hot, and pour it over your pickling into your crock, cover it cloſe for about half an hour, then taſte your pickles, if they taſte of braſs, take them up, and lay them to cool on a clean table or dreſſer; then put as much white-wine-vinegar, as will cover them in your crock; put it down in a braſs pan, or bell metal ſkillet; give it one boil, ſkim off the ſcum that comes on it, let it cool, then take ſome whole white pepper, whole mace, whole white ginger ſliced and ſome cloves; between every lay of cucumbers, pour your vinegar over them, between hot and cold, you need not boil your vinegar, cover them cloſe with white leather, or three or four folds of whited brown paper, for uſe.

To green Cucumbers.

After your picklings are mix'd, as before directed, pour your pickle alone into your braſs pan, make it ſcalding hot; then put your raw cucumbers into a clean crock, and pour your ſcalding liquor or pickle over them, cover them cloſe for half an hour, or 'till they are quite cold; then drain the pickle from them, and put your pickle down into your braſs pan again, make it ſcalding hot;

then

then pour it over your picklings again, and let it ſtand 'till cold, do ſo as often as you pleaſe, 'till they come to be a good green, finiſh as before directed, therefore, you need not put them on a fire if you do not chooſe it.

To pickle Barberries.

Make a pickle of ſalt and water, ſtrong enough to bear an egg, boil it for a quarter of an hour, ſet it by 'till quite cold; then put your barberries in your crock, pour your pickle about them, for three or four days, then take your barberries out of that and put them in vinegar in a clean crock, and get a piece of flannel cut to the ſhape of the top of the crock, dip it in ſome mutton ſuet render'd while hot; then ſpread it on a board 'till the flannel is ſtiff and cold, then lap it cloſe to your barberries and vinegar, cover your crock with paper or leather, you may likewiſe parboil a beet-root in ſalt and water along with your barberries in your crock, for it raiſes their colour.

To pickle Samphire.

Cut off the old ſtalks of your ſamphire, make a pickle of ſalt and water to bear an egg; put them in it for three or four days; then take them out of that pickle, and put them into a braſs-pan with freſh green cabbage leaves under them: take part of the pickle, they were in, part freſh water, and part vinegar; mix it about them in your braſs-pan and cover them cloſe with freſh green cabbage leaves to keep in the ſteam; then put them down on a middling ſlow fire, and let them heat leiſurely 'till they come to a good ſmart heat, continue to do ſo 'till they come to a good green: take them out of your pan, and if they taſte any way braſſy, put ſome water down on a clean pan or ſkillet;

make

make it taſte very ſmart of ſalt, put your picklings into a crock, and pour your ſalt and water over them; being ſcalding hot, cover them cloſe for half an hour; then if they taſte ſweet, void of braſs, take them up and lay them to cool on a table: take as much white-wine vinegar as will cover them in your crock, give it one boil in a braſs ſkillet, and ſkim it clean and let it cool: take ſome whole pepper, whole white ginger ſliced and ſome cloves, ſtrew them between every lay of ſamphire; then pour your vinegar over them, between hot and cold, cover them cloſe with leather, or three or four folds of whited brown paper, you may green them another way, as the cucumbers are done.

To pickle Kidney-beans.

Take them young and green, the ſize you like beſt; make a pickle of ſalt and water to bear an egg; put them in it for five or ſix days; then take them out of that pickle and put them into a braſs pan, with freſh green cabbage leaves under them; take part of the pickle they were in, part freſh water and part vinegar, mix them together, and pour them about your picklings in your pan, cover cloſe with freſh green cabbage leaves to keep in the ſteam; put them on the fire to heat leiſurely 'till they come to a good ſmart heat; then take them off and let them cool; put them on again 'till they come to the ſame heat, ſo continue 'till they come to a good green: take them out of that pickle, if they taſte any way braſſy; put them in a clean crock, and put ſome ſalt and water in a clean pan; let it be very ſalt, and let it come to a good ſcald; then put it over your picklings in your crock, and let them lie for half an hour; if they taſte ſweet, void of braſs, take them up and lay them to cool on a clean table: take as much

much white-wine vinegar as will cover them in your crock, give it one boil in a braſs bell-metal-ſkillet, ſkim it clean and let it cool: take ſome whole mace, whole white ginger ſliced, whole white-pepper and ſome cloves, ſtrew them between your kidney-beans; then pour your vinegar over them between hot and cold, and cover cloſe with leather, or whited brown paper as before directed, and keep for uſe.

To pickle Muſhrooms ſavoury.

Take the buttons and cut the ſtalks as uſual, waſh them clean and white with flannel and clean water; when you have them all done, put them down in a clean ſauce-pan, or ſtew-pan, and ſhake a good deal of ſalt on them, and put whole cloves, whole mace, whole white pepper cut in pieces, and a few eſchalots; put down all your ſpice with your muſhrooms and cover them cloſe, and let them ſtew a good while; let them taſte ſmart of ſalt and ſpices; then put a little vinegar to them, to give them a reliſh of it; take them up and pour them in a clean bowl, 'till they are quite cold; if there ſhould not be liquor enough about themſelves to keep them in, you muſt get your muſhrooms that are ordinary, fit for a fricaſſy and clean them; put them into a ſauce-pan with ſpices, ſalt and eſchalots in them, and let them ſtew 'till they ſwim in their own liquor, keep them cloſe covered while ſtewing, 'till they yield a good deal of their own liquor; then drain that liquor very well from them and ſet to cool, and when cold, pour it over your beſt muſhrooms: when you have liquor enough, and it taſtes well and ſavoury of ſalt, ſpices and eſchalots, then cover cloſe for uſe.

To

To pickle Muſhrooms.

Take the buttons dry gathered, waſh them with a clean piece of flannel and ſome water; then put them into water and ſalt, and ſome milk, and put them into a clean braſs ſkillet on the fire to heat leiſurely 'till they come to a ſimmering boil, as much as would do an egg rear. Take them up, lay them on a table with a rubber under them to ſoak the wet 'till they are cold; then put them into a crock with white-wine vinegar, ſome white-wine, ſome blades of mace, whole pepper and white ginger; you may pour a ſpoonful of ſweet oil over them, and cover with leather as before directed.

Another way.

Your buttons being gathered on a dry day and waſhed with flannel and clean water, put them into water and let it taſte of ſalt; ſhift them three or four times a day in the ſame, to make them ſoak their raw juice out of them: if you will you may put a little cream of tartar in the water, it will ſoak their ill-coloured juice from them: ſcald them as above directed. Take them up, when cold, put them into vinegar and ſpice, and cover for uſe.

To pickle Beet-root, or red Cabbage.

Cut off all the bad leaves of your red cabbage: cut off the ſtalks cloſe to the cabbage, ſcoop out all the pith out of the ſtalk that is in the cabbage, your picklings likewiſe, your beet-root, waſh and clean it; put down a braſs pan and clean water in it; make it taſte ſmart of ſalt, when ſcalding hot, put down your cabbage or beet-root which you

you have, parboil them and take care you do not make them too ſoft; they muſt be criſp to cringe under your teeth; then take it up and let it cool, have two or three well coloured leaves of the raw cabbage cut in long little pieces; put your cabbage, beet-root, or both into your crock; put the raw cabbage or ſlices between your beet root, and ſome under and over it; then boil as much vinegar as you think will do; pour it boiling hot over the cabbage in your crock and cover cloſe, you may take out the raw ſlices in a day or two.

To pickle Oyſters.

Take two hundred of oyſters, be careful in opening to preſerve their liquor in a pan with the oyſters; put them in a kettle and boil them a quarter of an hour, ſkimming them as they boil; then take them off. Take out the oyſters, wipe them one by one in a cloth, and ſtrain the liquor through a fine ſieve or cloth; when that is done, put in the oyſters again. Take out a pint of their liquor while hot, and put into it a quarter of an ounce of cloves, a quarter of an ounce of mace, and three quarters of an ounce of whole white pepper, ſet the oyſters and the remaining liquor on the fire, let them juſt boil; then pour your ſeaſoned liquor into your pan and ſtir it well together; then put in a ſpoonful of ſalt, and three quarters of a pint of white-wine; take them off and let them ſtand 'till cold; put as many of the oyſters as you can in your barrel or pot, and as much liquor as it will hold, letting them ſettle: thus you may do a leſs or greater quantity, if you do not boil the ſpice it will do; don't boil the oyſters too much, or they will be ſticky and hard.

The

The beſt way to pickle Walnuts.

Take them while young and green of a good ſize, run a pin through them for fear the huſk is grown on them. Take them one by one and tie in vine leaves with ſtrong thread; put them down in your crock with as much white-wine vinegar as will cover them; keep them in that vinegar 'till it ſoaks the black and bitter out of them; don't forget the time your leaves begin to be ſcarce on the trees. Take the walnuts out of the leaves they were in; put them in freſh leaves tying them ſlightly with thread again, and drain away the vinegar out of the crock; put in a good deal of cloves, mace, whole pepper and nutmeg; groſs-brake either eſchalots or garlick in your crock in lays, as you put your walnuts in between each lay of walnuts, when all your walnuts and ſpices are in, put ſome whole muſtard-ſeed along with them, and as much white-wine vinegar as will cover them, ſo cover cloſe for uſe.

To pickle Onions cloſe for uſe.

Take round ſmall hard onions, peel off the outſide brown peel, take care you don't cut off the top or bottom, but the peel only, for it opens and ſpoils them; make a ſtrong pickle of ſalt and water to bear an egg; put it to boil, when it boils, put down your onions, boil it a little to coddle them, but not too ſoft; take them up and let them cool, pull off the next ſoft ſkin; then take as much white-wine vinegar as will cover them in the crock, boil and ſkim it: take it off and let it cool; then pour your onions into your crock, with mace, ginger,

ger, whole white pepper, and pour your vinegar over them, and cover for uſe.

To pickle Cauliflowers.

Take the cloſeſt and whiteſt cauliflowers you can get, cut them from the ſtalks the length of your finger; put them in a cloth and boil them in milk and water 'till tender. Take and ſet them by 'till cold, and make a pickle of white-wine vinegar, a little whole white pepper, a bay-leaf, a nutmeg cut in quarters, and ſome cloves and mace boiled together; let it ſtand 'till cold, then put your cauliflowers in your crock, and pour your pickle over them; they will be fit to eat in three days, ſo cover for uſe.

To pickle Elder-buds.

Take them young and green, make a pickle of ſalt and water to bear an egg, and put them into it; you may keep them all the year in the ſame, and when you want to uſe any of them, put as many as you want over them in cold water, and as the water heats they will grown green, ſo take them up and ſerve them in vinegar.

To make Ketchop.

Take your freſh large muſhrooms that look red and black on the inſide, cut off the ſticky ſtalks of them, put them into a clean crock and maſh them ſmall, and ſtrew ſalt over them 'till they taſte very ſmart of it; leave it ſo all night, next morning be maſhing of them through a hair ſieve, 'till you ſee them all go to liquor; then meaſure your liquor; if you have four quarts raw, put to it three quarters of an ounce of cloves, half an ounce of mace,

mace, half an ounce of nutmeg, and butter and half an ounce of pepper; pound them all; put them into a muſlin bag; put your liquor into a clean pan; put down your ſpice with it: make your liquor taſte ſtrong of ſalt, and boil it away to two quarts and a pint, or thereabouts; be ſure you ſkim it very well; ſtrain it through a clean cloth after it is boiled, and let it be cold; then bottle it; take your ſpice out of the bag; make little bags of muſlin; for every bottle, put your ſpice into them, a bag in each bottle, it will keep a year.

To collar a Pig.

Slit your pig from the throat down to the belly of it, and bone it; you may cut off the head or leave it on, and bone it along with the body of it; when it is boned, put your pig in water to blanch it from the blood; when it looks white and clean, take it out of the water and dry it from the water with a cloth, and ſhake ſalt on it pretty ſmart for a night and a day; then rub it dry with a cloth, and get it laid on the table, cut it down the middle of the back, to make it fit for two collars. Get a quarter of an ounce of mace, a quarter of an ounce of nutmeg, a quarter of an ounce of cloves, half an ounce of white pepper; grate your nutmeg, and pound your other ſpices, and mix them together: get ſome parſley and mince it fine, and a little freſh ſage and thyme and cut ſmall; lay your ſides of the pig flat on the table, and duſt them all over with your ſpice, and the ſides you took the bones out: ſtrew your herbs all over that again, and begin at one end of it, roll it up cloſe as you would a piece of cloth, the breadth and length of your collar, and pin it light about it; then take ſome huſwives tape, and tie it length and breadth, one half of it, ſo; when both your collars are tied properly,

properly, put ſome clean water down in a pot on the fire, and make it taſte of ſalt pretty well; put down your collars and let them boil about an hour or a little longer, which you will know by taking them up and ſcaring a ſcrap of the cloth on the collar, and taking a ſprig of a twig-whiſk, and if it runs through eaſy it is done enough, if not, put it down and boil longer; when done, tighten the tape about them, while hot, and ſet by 'till quite cold; then mix vinegar in the liquor that you boil them, with ſome white-wine, to make it taſte pretty ſmart; then give it a boil or two. Take it up and pour into a clean veſſel and let it be cold; then you may take the cloth and tape off your pig; collar and put them into your clean crock, and pour your ſauce liquor over them, ſo bring to table as you want, and put back again into your ſauce.

To collar Beef.

To a good plate of beef, take four ounces of ſalt-petre and pound it fine, mix it with about a pound of Engliſh ſalt: after you bone and ſkin your plate of beef, ſtrew your ſalt and ſalt-petre under and over it, roll up your beef and put it into your tray or bowl for two days, with about a quart of clean water, put about a handful of ſalt into the water to make it taſte ſtrong of ſalt, and turn your collar every day for ſix or eight days, rubbing the pickle to it every day; then take it out and dry it very clean with a rubber; then get half an ounce of cloves and pound it fine, half an ounce of mace, half an ounce of nutmeg, and almoſt an ounce of pepper, when pounded mix them all together, lay your beef flat on the table, ſhape it well, take your ſpice and duſt it all over the ſide you took the bones out of, then have ſome ſage, ſa-

voury, thyme and parſley well dryed and rub'd between your hands, duſt over with ſpice; then rub it up as light as you can, like a piece of cloth, and have a clean rubber and tye or pin it about it, length and breadth; take your huſwifes tape, roll it about it as tight, and as firm as you can in length and breadth; then wet as much ſhort meal dough as will cover it all, and put it into an iron dripping-pan; put near a quart of water mix'd with claret about it, ſo bake and after being baked, retie it or it will never cut cloſe: you may do without claret.

Beef royal.

Take a clever round of beef; take the bone out of the middle, cloſe it round again; then take four ounces of ſalt petre, a pound or a pound and a half of white Engliſh ſalt, more or leſs according to the bigneſs of your round of beef: pound it fine, rub it very well, under and over your beef, then fix it in your crock, and as the ſalt melts rub the liquor to it, every morning for ſeven or eight days; then take it out of your crock and put it upon a table, and have a quarter of an ounce of nutmeg, quarter of an ounce of mace, quarter of an ounce of cloves, and better than half an ounce of pepper or more, according to the bigneſs of your round of beef, pound them and mix them all together; then rub them inſide and outſide of your round of beef, 'till you rub all on: ſkewer the fat end of your beef cloſe to the ſide of it, have as many yards of huſwifes thread or tape as will tye it round and acroſs like a cheeſe very firm, then fix it down in the crock that it is to be bak'd in; take a pound of beef ſuet, flatten it on the table with your rolling pin, ſhake a little ſalt and ſpice ſuch as were put on the beef, and ſhake it all over

your

your beef; then pour a quart of claret about them in your crock, and cover it over with ſhort meal dough, then put it in your oven, and let it bake for five or ſix hours when it is baked and tender done, let it lie in the crock 'till it is lukewarm, then take it out of your crock by the tape, and put it on your diſh; then take off the tape all to two or three yards round the middle of it; then tye that tight about it and let it ſtand 'till it's quite cold, then put it on a clean diſh, and cover with a clean cloth, and bring it to table as you want it.

To make Fritters.

Take milk hot from the cow, turn it with ſack; take out the curds, put it into the baſon with ſix or eight eggs according to the quantity you make; beat it up with a twig whiſk very well, put in as much flower as will make it a good batter, ſeaſon it with ſugar to your liking, with ſome mace and nutmeg grated, two ſpoonfuls of barm in it, the juice of an orange or lemon, mix all together and fry in render'd lard.

Apple-fritters.

Take the yolks of ſix eggs and the whites of three, beat them up together, put to them a pint of cream or milk, four or five ſpoonfuls of flower well blended a glaſs of brandy, half a nutmeg grated and ſalt; mix'd all together very well: your batter muſt be pretty thick: then ſlice ſome apples in rounds, dip them in your batter and fry them in good lard with a quick fire.

To make Pancakes.

Take two quarts of cream or milk, but cream is the the beſt, yolks of ſixteen eggs with eight whites, beat them well together, and mix them with your milk, blend in as much flower, as will make it a good light batter, grate in ſome nutmeg and ſome ſack or brandy; ſeaſon with ſugar to your liking, ſo mix and beat up all together, and fry as you think fit.

Beef Alamode.

Take a pretty flat round of beef; take out the bone that is in the middle of it, and take off the coarſe out-ſide ſkin, have either a quart or three pints of good gravy, made of ſome other meat, and put it down in your pot or kettle which you have, tie ſtrong thread or tape to keep it in ſhape, flatten it with a rolling pin or cleaver as flat as you can, lard it thoroughly with lardens of bacon as thick as your fingers, and as long as your meat and as thick; ſeaſon it pretty well with ſalt, grated nutmeg, pepper, cloves, mace and a little bundle of ſweet herbs, two or three eſchalots, a bay leaf or two; then put down your beef alamode, cover it cloſe and ſtew leiſurely; when you think it is ſtew'd tender enough, take out the herbs, and put down a pint of claret, and let it ſtew a little longer 'till it thickens, and taſtes well, and is as ſtrong as you would have it; take it out of the pot and tighten it with ſome more tape round it until it is quite cold; ſkim your liquor very clean from fat, and when quite cold if you have a mind to keep your beef for any time, keep it in your liquor and uſe hot or cold as you like.

To pot Herrings.

Cut the looſe gills, fins and tails off half an hundred of herrings; if they are freſh herrings, after being waſh'd and dry'd, ſeaſon with ſalt very well, take ſome pepper, cloves, mace and nutmeg grated and mix them together with ſome ſalt, ſeaſon them very well within and without; then lay them in lays in your crock, ſhaking ſome ſpice and horſeradiſh ſcrap'd between every lay, and if you pleaſe ſome bay leaves; and continue to do ſo, 'till you fill your crock, mix a pint of vinegar, and a pint of ale or white-wine together, pour it upon your herrings, and cover cloſe with ſhort meal dough, and bake with houſhold bread.

To pot a Hare.

Take a hare and boil it with ſome ſalt petre, then take all the fleſh from the bones, cut it ſmall, have as much butter as hare's fleſh, if you pleaſe you may have half bacon, and half butter; pound them in a mortar 'till you cannot perceive the one from the other; then ſeaſon it with pepper, ſalt, cloves, mace and nutmeg; if you pleaſe you may pound it: then put it into a pot and cover it cloſe and bake it in a gentle oven, one half hour; when cold, cover it with melted butter half an inch thick.

To pot Pigeons or Snipes.

Pick your pigeons or ſnipes, wipe them but don't waſh them; ſeaſon with ſalt and pepper, rolled up in butter for ſeaſoning; put it in their bellies: a pound of butter to ſix pigeons; drudge them with flower, and put them into the pots, with their breaſts downwards, and tie them down cloſe, ſet them in your oven and bake them: when done take them out of your pots, and drain them,

then lay them again in your pots with their breaſts upwards, and pour over them clarify'd butter, and ſet them on a cool plate, if ſnipes don't cut off their heads, but let their bills hang over the pots.

To pot Beef.

Take a hunch either of young heifer, or young bullock beef; take off all the fat, and ſkins belonging to it; any veins or ſinews that are on it, cut it along the grain of the beef, in middling ſlices: when it's all cut lay it flat on a table; take three or four ounces of ſalt petre, according to your hunch, and pound it fine; take half or leſs of white ſalt, and mix with your ſalt petre, ſtrew a little of the mix'd ſalt over your beef; and turn them on the table and drudge it all over; then take and fix them on each other, in a brown glazed crock, for ſeven or eight days; then cover it with ſhort meal dough, and bake with houſhold bread: when baked, take it out of your crock, let it drain a little on the table from your gravy; then take it all aſunder bit, by bit; or any little bit or ſinews that may remain among it; then take and cut it, mince it as fine as poſſible, weigh your beef, and to every pound of beef, put almoſt a pound of butter: you muſt run your butter to oil, ſkimming off the white froth that comes on it: take ſome cloves, mace and nutmeg; pound them fine and ſome pepper ground fine; mix them acccording to the quantity of meat you have; ſeaſon it to your liking, ſalt it to your liking; then pour your clear butter to it, and work it up ſmooth with your hands; when cold put it into your pot, preſs it down cloſe and put it into an oven, not too hot for a quarter of an hour; then take them out, when cold, run butter to oil over them, half an inch thick, and keep for uſe.

To

To pot Tongues.

Cut your tongues clean from the roots; ſeaſon them with ſalt, and ſalt petre, let them ſtand ſeven days; then boil them in pump water: when the ſkim comes off, take them up, ſeaſon with pepper, cloves and mace; put them into a pot, cloſe covered with butter, let them becovered with ſhort meal dough, put them into your oven, and let them ſtand as long as a batch of bread; then take them out and drain the butter from them, and draw freſh butter to oil, and cover your meat with it, and keep for uſe.

The Shrewſbury Cake.

Take a pound of powder ſugar, pound and ſift it fine, and mix it in two pounds of fine flower, and an ounce of caraway ſeeds rubbed, ſifted and mixed in the flower, a pound of butter broke in bits, rub your flower and butter very well between your hands: then moiſten it with as much water as will make it a good paſte, roll it out into ſmall little cakes, put them upon papers that will be grazed a little with butter: put them into an oven after houſhold bread is drawn out, for a little heat bakes them.

Light Whips.

Take one quart of cream, put it into a clean crock or bowl, ſweeten to your taſte, put in four or five ſpoonfuls of ſack, ſome orange flower water, and the white of an egg or two, ſtir it well with a ſpoon, and if it taſtes well of the ſack, ſugar, and orange flower water, whiſk it up with a twig to a ſtrong froth; as the froth riſes, take it off

with a ſpoon, and put it into a hair ſieve, ſo do 'till you whiſk up all; if any liquor be in the froth, it will drain through the ſieve; then have your glaſſes ready with a bit of loaf ſugar on the bottom of each glaſs; then fill your glaſſes an inch high: ſome with claret, others with white-wine, ſack or mountain: then take your whips that are in your ſive, and put them with a ſpoon over your wine, your glaſſes 'till you fill them, ſo uſe.

Light Cakes; or, Quakers Ratifia.

To a pound cake, take twelve yolks and five whites, beat them very well in a clean crock or bowl, beat them with a twig about half an hour. Take one pound of white powder ſugar, ſift it fine, and dry it before the fire; likewiſe dry three quarters of a pound of flower: when your eggs are beat enough, put in your ſugar, and beat it for half an hour; then heat almoſt a naggin of roſe-water and two penny-worth of ſaffron, dry your ſaffron, and rub it to powder, warm your roſe water, and diſſolve your ſaffron in it: when your ſugar and eggs are well beat, pour in your roſe-water and ſaffron, and beat it longer: if you pleaſe you may put in two ounces of bitter almonds, blanched and pounded fine and ſmooth, with ſome whites of eggs, or roſe-water: then mix them in your batter, and beat all ſmooth together, put your flower in your batter, don't beat it up after you put it in, ſtir it round with the end of your rolling pin 'till the flower is mixed: then have the cake-pan ready buttered and papered, pour in your cake, and put it into your oven, not too hot; bake it an hour and a quarter, you may do without almonds.

To pot Salmon.

Clean and bone your ſalmon, ſeaſon it with ſalt, pepper, cloves, mace and bay leaves, put it in an earthen pot, with as much melted butter as will cover it, bake it with white ſmall bread: when baked, take it out of the pot and put it in another pot: then you muſt clarify more butter, pour it over and keep for uſe.

Currant-wine.

Make a decoction of mead, and put to it as much juice of currants, as will give it a good colour, give it two boils, when cold barm it; when it works two days, then caſk it two months, bottle it, and in each bottle, put two ounces of loaf ſugar to a quart.

Elderberry-wine.

Boil fourteen quarts of ſtrong wort, ſeven quarts of the juice of elderberries, ſeven quarts of honey, one ounce of whole mace, nutmeg, cloves, and a little ginger; let them boil an hour: take it off the fire and let it cool, put barm to it, and when done working, turn it into a rundlet ſtopped cloſe, and let it ſtand two months: then draw it into bottles, and lay them in a cool place.

Blackberry-wine.

Take a parcel of blackberries, break them to pieces, and preſs them: to every quart of juice, add three quarts of water, and put them in a pan to boil well; ſkim it, put a quart of honey to every gallon of juice, and half an ounce of cloves, let

all boil for half an hour, put in the honey as ſoon as the reſt.

Gooſeberry-wine.

Break them, and to every pottle, put a quart of boiling water: it muſt be in a black ſtone pot cloſe covered; when cold, ſtrain them through a hair ſieve; then tun it in a rundlet, it being ſcalded with hot water before, keep it cloſe ſtopped for two months; bottle it, and in each bottle, put two ounces of loaf ſugar, you may uſe it in three months.

Cheeſe-cakes.

Put three pints of new milk on the fire: take twelve eggs, with half the whites well beaten, put them into your milk before it boils, keep it conſtantly ſtirring 'till it comes to a curd; then put it in a ſieve or colander to drain; then put the whey in a wooden diſh or bowl, and break it ſmooth, with the back of a ſpoon that is very ſmooth, put in a quarter of a pound of ſugar or more as you like: roſe-water or ſack beaten, cinnamon and nutmeg; put in two or three pounds of butter, and grate in it a large Naples biſcuit: mix all ſmooth and well together: then mix a quarter of a pound of currants; ſo mix all with a ſpoon ſmooth and well, and put it in your patties, with a leaf of puff-paſte under them, and ſo bake; you may uſe almonds inſtead of currants if you pleaſe.

Almond Cheeſe-cakes.

Take twelve eggs, boil five or ſix of them hard, and pound the yolks very ſmooth in a mortar: mix the other five or ſix raw yolks with them. Take half a pound of almonds and blanch them in hot

hot water; put them into cold water to keep them white; then drain and pound them very ſmooth in a mortar, with a little roſe-water or ſack, to keep them from going to oil, and mix them with your eggs. Take half a pound of powder ſugar ſifted, and mix it with your almonds in your mortar, and a couple of ounces of Naples biſcuit grated, and mixed with it. Take a pound of good butter, and diſſolve it to oil, ſkim off the froth that comes on it very clean: when middling cold, mix it in your mortar with the reſt of your ingredients with a ſpoon, and beat very well together for a time, and when the batter is cold and thick, paſte your patties and fill in your batter, and bake for uſe, or beat your butter to a cream, and mix all your ingredients in it.

The Seed-cake.

Take either a pound, or a pound and a quarter of flower, which you pleaſe, and a pound of powder or loaf ſugar pounded and ſifted; either an ounce, or an ounce and an half of ſeeds, rub them very well between your hands, and ſift the duſt or dirt off them through a ſive; mix your flower, ſugar and ſeed together, and ſet them before the fire 'till pure and dry: then ſet them to cool. Take a pound of butter, and put it into a clean bowl, or crock, and beat it to a cream: take nine eggs beat the yolks by themſelves ſmooth and well, with a ſpoon; and the whites in another veſſel, and beat them with a twig to a ſtrong froth: then mix your yolks of eggs with your butter, and beat them up together. Take a handful of flower and mix them in your batter, and a ſpoonful of froth; beat it very well: then put in more ingredients and beat very well, ſo do 'till all is mixed: put in two or three ſpoonfuls of brandy and a ſpoonful of

ſack:

ſack: if you pleaſe, you may put in a couple o ounces of almonds blanched and pounded: ſo mix and beat all together. Have either your tin pan, or hoop buttered and papered, ready to put in your batter, your oven hot, but not too hot: put in your cake and cover the top of it with paper, and bake it near three hours. If you make a large cake, it is only doubling your ingredients; ſometimes put ſlices of candied orange, or citron in the batter.

A Plumb-cake.

Take three pounds of very fine flower, two pounds of good loaf ſugar, pound it and ſift it fine, mix it in your flower, ſet it before the fire, 'till pure and dry: then ſet it by 'till cool. Take two pounds of good butter, beat it up to a cream in your bowl or crock. Take eighteen eggs, beat the yolks by themſelves: then mix your yolks in your butter, and beat them together: then take a handful of flower, and mix it in your butter, a ſpoonful of the froth of the eggs and beat together: then put in another handful of flower, and a ſpoonful of froth and beat together, ſo do 'till all is in: then put in three or four ſpoonfuls of brandy in your batter, and a ſpoonful or two of ſack. Take almoſt two pounds of currants well waſhed, dryed and rubbed in a clean cloth the night before you make your cake if you can, and have three or four ſpoonfuls of right ſweet barm, that is well ſettled and mix it in your cake; beat up all together, with two or three ounces of almonds either pounded or ſliced and mixed in your batter: then mix your currants in your butter laſt of all. Take ſix or ſeven ounces of candied orange, citron or lemon, cut it all in thin ſlices, and as you are pouring your batter into your hoop or pan, which ever you have,

have, ſtew the ſweet-meats in lays into your batter 'till all is in, and keep ſome batter laſt of all to cover your ſweet-meats: be ſure to have your pan well buttered and papered before you put in your cake; let your oven be ready heated, but not too hot, and put in your cake: bake it three hours or better; you may likewiſe mix a little mace, cinnamon and nutmeg pounded in your batter or flower if you pleaſe, or you need not uſe any ſpice; if you froſt this, take a pound of double refined ſugar pounded and ſifted through a fine ſilk ſieve. Take two or three whites of eggs, beat them up in a delft bowl to a froth; mix your ſugar in it by degrees; beat it continually 'till all your ſugar is in; if it ſhould be too dry or too thick add more whites to it: beat it very well, you muſt not make it too thin, but pure and ſmooth and thick: when your cake comes out of the oven, you muſt let it lye a little before you put on the froſting; then lay your froſting on ſmooth with a knife on top and ſides 'till all is on; then ſet in your oven 'till your froſting is a little hard, ſo keep for uſe.

March-binns.

Take a pound of almonds, blanch and pound them in a mortar, with whites of eggs to keep them from oiling. Take a pound of powder ſugar ſifted fine, mix it in your mortar with your almonds very well: take them out, cut them in ſmall pieces and lay them on breads; put them into an oven after houſhold bread is drawn out.

A Cuſtard.

Boil two quarts of new milk, with a ſtick of cinnamon and a ſliced nutmeg: then take it off and let it cool, 'till it is milk warm; then take fourteen

or fifteen yolks of eggs, beat them up ſmooth with a couple of the whites, mix them in your milk that has been boiled; beat them up very well together, with a twig or with a ſpoon, with a ſpoonful or two of ſack; the ſame of orange flower or roſe water which you have: ſweeten to your liking, with white ſugar, ſo bake either in a raiſed cuſtard or in a pan in delft or china cups which you pleaſe, you may mix ſome almonds blanch'd, and pounded in your cuſtard, if you pleaſe.

Naples Biſcuits.

Take a pound and three quarters of flower, a pound and a half of powder ſugar, ten eggs, four ſpoonfuls of orange flower water, an ounce of caraway ſeeds: clean your ſeeds, mix them in your flower, lay your flower to dry; when dry lay it to cool: then pound and ſift your ſugar very fine; beat up your eggs very well, mix your ſugar and roſe water in it, and beat them up very well, mix all together: let them bake an hour. Take ſome light double paper to put them on; lay them on tin plates and bake carefully.

Macaroons.

Take a pound of almonds blanch'd, and pounded with ſome whites of eggs: when they are beaten, take a pound of powder ſugar, pound and ſift it fine, and mix in your mortar with your eggs and almonds; beat them up very well together, 'till you think the ſugar is melted, the longer you beat them the lighter they will be: then drop them on breads and bake carefully.

Saffron-

Saffron-cakes.

Take a pound and a half of flower and dry it; ſix ounces of ſugar pounded and ſifted, and mix'd in your flower with ſix ounces of butter, and rub it between your hands with your flower. Take three eggs and beat the yolks and whites ſeparately: take half a quarter of an ounce, of right good ſaffron; dry it and rub it into powder, diſſolve it in half a pint or leſs of warm milk: take almoſt half a pint of ſweet ſettled barm, neither bitter nor ſour; mix your barm, and yolks of eggs, in the middle of your flower; drudge a little flower over them; let them ſtand a little to riſe: then pour your ſaffron, and whites of eggs, and a ſpoonful or two of ſack to your barm in your flower; work up all together, as quick and as light as you can: then cut them in ſmall pieces and roll out into cakes, put them on a clean warm board to raiſe a while, prick them with a fork in ſeveral places, before you bake them; then put them into a middling oven not two hot, leſs than half an hour will bake them.

Ratifia Biſcuit.

Take three ounces of bitter almonds, and three ounces of ſweet; blanch and pound them ſmooth with the whites of eggs, to keep them from oiling; put three times their weight of powder ſugar to them, pounded and ſifted, and as many whites of eggs, as will make it a pretty moiſt paſte; then take a wooden ſpeddle and mix it well together; lay it with the point of a knife in drops upon whited brown paper, ready for baking; then lay them on tin plates, it will take about a quarter of an hour to bake them.

To make Savoury Biſcuit.

Take eight eggs, break them in a bowl or crock, whites and yolks together; beat them very ſmooth with a twig whiſk; then put to them, a pound and a quarter of powder ſugar, pounded and ſifted, whiſk them well together: when you think they are well beat up, put to them a pound and a quarter of flower, juſt mix them all a little together; take your knife and a little board, lay it out to the length and breadth of a biſcuit, on whited brown paper ready for baking; then lay them on tin plates; have a moderate heat in your oven not to colour them.

A Bread Pudding.

Take a quart of new-milk, put it boiling hot to the pith of two rolls, cover it till almoſt cold, then take eleven eggs with half the whites, beat them up, mix them well with your milk, put in five or ſix ſpoonfuls of ſugar to your taſte, with a little nutmeg, mace, roſe-water or ſack; then mix all together very ſmooth, that you leave not one lump in it; then butter a ſquare cloth and duſt it over with flower, pour in your pudding and let it boil an hour, your ſauce muſt be ſack ſugar and thick drawn butter.

An Almond Pudding.

Take half a pound of almonds, blanch them in hot water; put them in cold water to keep them white: then take them out and put them into a mortar, pound them ſmooth with ſome whites of eggs to keep from oiling: take half a pound of butter and beat it to a cream: take nine or ten yolks

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of eggs, beat them well together; mix them with your butter: take half a pound of powder ſugar, pound it fine and ſift it, mix it and your almonds in the batter and eggs, beat up all well together; then take half a naggin of cream, boil it with a ſtick of cinnamon, mix it with all your ingredients with a couple of Naples biſcuit, grated and mix'd along with all, with a dram of brandy or ſack; mix and beat them all up together: then butter your diſh having a brim of puff paſte round it; pour in your pudding, ſo bake.

A Rice Pudding.

Take half a pound of rice, parboil it in a couple of waters to take off the ſourneſs, drain the water from it, and pound it in a mortar ſmooth, ſo that you leave not one grain whole: then put it down in a ſkillet, with a quart of new milk and a ſtick of cinnamon, let it boil leiſurely 'till it ſoaks the milk away pure and thick and ſmooth: then take the yolks of ſeven or eight eggs, with two or three of the whites; beat them up well together. When your rice is between hot and cold, mix them well together, put down half a pound of butter, and ſtir it pure and ſmooth together, with a nutmeg grated, a ſpoonful of ſack or brandy, and half a pound of powder ſugar; mix and ſtir up all together very well: then rub butter to the bottom of your diſh over the brim, with puff paſte; pour in the pudding, &c.

A Sagoe Pudding.

Take a quarter of a pound of ſagoe, waſh it well in a couple of waters; put it down into a ſkillet with a pint of new-milk and a ſtick of cinnamon; let it boil leiſurely, keeping it ſtirring conſtantly, that it may not

not burn 'till it is as thick as hafty pudding: then take it off the fire, and when between hot and cold, put in a quarter of a pound of good butter, and ſtir it pure and ſmooth: take the yolks of four eggs, with half the whites, beat them up together, and put them into your ſkillet, with two ſpoonfuls of ſack, ſweeten to your liking; ſo beat up all very well together, and put in two ounces of plumb currants: then lay a ſheet of paſte on the bottom of your diſh, pour in your pudding and bake: garniſh your diſh, you may do without currants.

A Citron Pudding.

Take a pound of butter, beat it to a cream, and mix the yolks of twenty eggs, well beaten and mix'd in your buter, a pound of powder ſugar ſifted, ſix ounces of citron cut ſmall and mix in your batter with two ſpoonfuls of the juice of ſpinage, to give it a little colour, grate in a large Naples biſcuit, with a ſpoonful or two of ſack or brandy, ſo mix and beat up all together very well; pour in your pudding with a brim of puff paſte, ſo bake.

A Plumb Pudding.

Boil three pints of new-mik with a ſtick cinnamon; then take it off: when cold put to it twelve eggs, well beaten, in three pints of flower very ſmooth, with a nutmeg grated, half a naggin of brandy, ſweeten it to your liking: then take a pound of beef ſuet chop'd ſmall and mix it in your pudding: take a pound of raiſins, ſtone them or half a pound of currants, and mix them in your batter, make your batter very thick, or your fruit will ſtick to the botom, ſo bake or boil.

Another

Another Plumb-Pudding.

Beat up ſeven or eight eggs ſmooth in a bowl, blend five or ſix ſpoonfuls of flower with the eggs very ſmooth, and three or four ſpoonfuls of ſugar, mix them very well with a nutmeg grated, a couple of ſpoonfuls of ſack or brandy, which you pleaſe. Take a pound of beef ſuet, mince it very ſmall, mix it in your batter with a pound of raiſins ſtoned, ſo put in your batter, and mix all ſmooth, butter a pudding cloth, duſt it over with flower, pour your pudding in it, boil it four hours: then make uſe of it as you pleaſe.

An Orange-Pudding.

Beat up half a pound of butter to a cream, half a pound of powder ſugar, pounded and ſifted. Take two eggs with the whites, beat up your eggs very well, and mix them in your butter, with your ſugar and the juice of two oranges: beat up all very well together, for a good while; then cut ſome thin long ſlices of orange peels, ſtick it up and down in your batter, pour it into your diſh with a good cruſt of puff paſte, and put it over your pudding like a pye.

Another Orange-Pudding.

Take a pound of butter, beat it up to a cream, and the yolks of twenty eggs, beat them up well; mix them in your batter, a pound of powder ſugar pounded and ſifted; four ounces of candied orange peel, cut them ſmall and mix them in your batter with a ſpoonful of ſack or brandy, grate in a large Naples biſcuit, mix and beat up all together: put in your pudding, with a brim of puff paſte,

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ſo bake: you may do the orange pudding with Naples biſcuits, if you pleaſe.

An Oat-meal-pudding.

Boil three pints of new milk, and as it boils thicken it, by putting in three pints of oat-meal: take it off the fire, and put to it half a pound of butter, or beef-ſuet; a quarter of an ounce of cloves and mace, twelve eggs, ſo mix, and bake it half an hour; if you are for fruit, put more oat-meal and leſs butter.

An Angelico-pudding.

Take a pound of butter, the yolks of twenty eggs, beat your butter to a cream, and the yolks by themſelves, very well; then mix your butter and eggs very well, a pound of powder ſugar pounded and ſifted, four ounces of candied angelico cut ſmall; mix them in your batter and eggs, with a large Naples biſcuit grated and mixed along with them, a ſpoonful of ſack or brandy, and if you pleaſe, you may mix a ſpoonful of the juice of ſpinage in it, juſt to colour it; you may do without it if you pleaſe, ſo mix all together, and put your pudding on your diſh, with a brim of puff-paſte, ſo bake.

A Marrow-pudding.

Put half a pound of fine rice down in a ſauce-pan, with about a pint of water, and let it be ready to boil: then pour that water away, and take and pound it in a mortar as fine as you can: then put it down in your ſkillet with a quart of new milk and a ſtick of cinnamon; let it boil leiſurely

'till

'till it ſoaks the milk away, pure and thick; then beat the yolks and two or three whites of ſeven or eight eggs, mix with your rice between hot and cold, beat all together, with a ſpoonful of ſack, or brandy, a nutmeg grated, and half a pound of ſugar: take a pound of currants waſhed, cleaned, dried and mixed in your pudding: then butter your diſh, have a brim of puff-paſte: take half a pound of marrow, cut it in ſquare-pieces, mix it in your pudding, and pour it in your diſh, ſo bake. This pudding may be either baked or boiled.

Orange-Pudding, another way.

Rub butter to the bottom of your diſh, and cover the brim with puff-paſte: take a pound of Naples biſcuit or freſh bread, and take a pound of marrow cut in quarters, ſeaſon with cinnamon, mace and nutmeg, a little of each; then lay a lay of bread at the bottom of your diſh, or Naples biſcuits, what you have, and a lay of marrow over that, with ſome candied orange and citron cut in ſlices here and there, or preſerved gooſeberries, or barberries, ſo do 'till you fill your diſh; then take a quart of cream or milk, which you pleaſe, and boil with a ſtick of cinnamon; and when boiled and cold, take eight eggs, with two whites beat together, and mix them with your cream or milk, and put it over your pudding with a ſpoon; ſeaſon your pudding with ſugar to your liking, and crumble ſome bread, and ſome marrow; ſtrew your pudding over with ſome roſe water, or ſack, and bake it half an hour; you may do without ſweet-meats if you pleaſe, and inſtead of them, ſome currants in lays between the bread and marrow, or you may do it without ſweet-meats, or currants.

A Potatoe-

A Potatoe-Pudding.

Boil and peel your potatoes, weigh a pound of them, and pound them ſmooth in a mortar, or bowl: take the yolks of twenty eggs, and beat them ſmooth: take a pound of butter, beat it to a cream; then mix pour yolks of eggs in your batter, and beat together; then take a pound of powder ſugar, ſift and mix it in your batter and eggs, with a dram of ſack or brandy; then mix in your potatoes, ſo beat all together, but your diſh having a brim of puff-paſte round it, and pour it in your pudding and bake.

A Carrot-Pudding.

Take a pound of butter, beat it to a cream, and the yolks of twenty eggs well beaten and mixed in your batter, and a pound of powder-ſugar, ſifted and mixed along with your batter and eggs; then take and clean ſome well coloured carrots, boil them and ſcrape off the outſide of them; do not uſe the middle yellow part of them: then weigh a pound of what you ſcraped off, and pound it ſmooth, that there be no little bits in it; then mix and beat all together, with a ſpoonful of ſack or brandy, and a ſpoonful of orange-flower-water, grate in a large Naples biſcuit or two among it; butter the bottom of your diſh with a brim of puff paſte, pour in your pudding and bake.

To make a Diſh of Puddings of ſeveral Colours.

Take and boil two quarts of cream with a good ſtick of cinnamon: when cold put to it ſixteen eggs well beaten, a pound of Naples biſcuit with a nutmeg grated; ſweeten to your taſte: then ſet it on the fire 'till it begins to thicken, take it up

and

and divide it into three parts, colour one part with a little ſaffron ſteeped in roſe-water, it being in a rag; another with ſome juice of ſpinage, you may put raiſins or currants in the other, for the middle one you may either bake or boil them: when done put them into a diſh, with ſugar and thick drawn butter; ſtick them with blanch'd almonds and candied lemon and citron, with ſome grated ſugar on them and ſend them up the ſame way, you may make a quaking pudding before you put it up. I ſhould have ſaid before you colour it; put it into a cloth well butter'd, boil it very ſmart for about an hour, and let it have the ſame ſauce.

A Pudding for a Hare's Belly.

Take three boil'd hard eggs, a roll crumbled, two anchovies, a pound of beef ſuet minced ſmall with ſome nutmeg, parſley, and thyme, and ſavoury; mix them all very well together.

A Tanſy.

Take a pint of cream or new-milk; beat up twelve eggs with eight whites, mix them with your milk: crumble in the pith of two rolls or ſome Naples biſcuit, which you pleaſe; grate in half a nutmeg in it: then put it on the fire, keep it conſtantly ſtirring 'till pure and ſmooth and thick: the take it off, and when between hot and cold, put down a quarter of a pound of butter, and ſtir it pure and ſmooth, put down a bit of butter rolled in flower, ſtir it all up ſmooth and well together. Take as much juice of ſpinage as will colour it green, and two or three ſpoonfuls of tanſy, half a pound of powder ſugar; the juice of two lemons, two or three ſpoonfuls of brandy or ſack, and put in two ounces of almonds blanch'd

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and pounded, ſo mix all together; put it into your diſh or pan and bake: garniſh your tanſy with orange after it is baked, if you will you may do without almonds.

Quince-cream.

Coddle quinces, peel and pulp them, ſweeten the pulp, put ſome in its full ſhapes in the middle of your diſh: then beat up the reſt of your pulp with your cream; it being warm, mix them very well together: when middling cold, pour it about the reſt of the pulp in your china diſh or bowl, which ever you let ſtand for uſe.

Lemon-cream.

Take three or four lemons; mince the yellow rind very ſmall, ſqueeze the juice of them to the rind, ſet it by for half an hour or an hour: then take half a pint of water and half a pint of roſe-water, and put them to your juice. Take the whites of eight eggs with three of the yolks; beat them up very well, and put them to your juice, mix them all together; ſweeten to your liking with loaf ſugar: then ſtrain thro' a fine cloth into a ſkillet, ſet it over the fire ſtirring it conſtantly one way; 'till it's as thick as a thick cream: then let it cool and put the moiſt of it into glaſſes, or china bowls, leaving in every glaſs an inch empty at the top and the other part in the ſkillet, beat the white of an egg or two according to the quantity you have with it, beat it with a twig whiſk very ſtrong, 'till it comes to a ſtrong froth; put it over a ſlow fire all the while you are twigging it: put that ſtrong froth over every glaſs or bowl, that you put the reſt of your cream in: when cold for uſe.

Orange-

Orange-cream.

Take the juice of ten oranges, one lemon, and almoſt a pint of ſack, with near half a pint of fair water; ſome orange-flower-water mix'd with it: ſweeten to your taſte with loaf ſugar, you may pare of the bare yellow of the rind of one orange, and ſqueeze the juice of one orange on it, let it ſtand for half an hour: then ſtrain it to the reſt of your juice, put them on the fire, in a clean ſkillet, and for a good while boil them, then beat up the yolks of ten eggs very well with a ſpoonful of ſack, and mix them with the reſt: when between hot and cold, put them on the fire and keep them conſtantly ſtirring, 'till thick and ſmooth: then put part of it into your glaſſes and fill them; leave an inch empty at the top; beat up the yolk of an egg, with the remaining part in the ſkillet, as before directed in lemon cream.

Another way, to make Orange or Lemon-cream.

Take the clear yellow rind of either lemon or orange, pare it off as thin as you can and mince it ſmall; then ſqueeze the juice of four lemons, if oranges, take ſix or eight, let it ſtand for an hour or two: then ſtrain it off clear, ſeaſon it with white ſugar to your liking, you may mix a pint of clear water with it if it be lemon-cream; then put it down, and let it boil a little while; then take as much of either harts-horn or calves-feet-jelly, which you have, as will thicken it to the thickneſs of a tender jelly: then put it on the fire and give it all ſome boils, 'till you think it's ſmooth and well boiled; you may put a little ſaffron in a bit of thin muſlin; when you take your ſkillet or pan off

the fire, throw in your ſaffron bag, and ſtir it about 'till it juſt colours it: then take up your ſaffron bag: when your cream is between hot and cold, put part of it into your glaſſes, leaving half an inch of every glaſs empty at the top, beating a couple of whites of eggs, with the remainder of your cream, with a twig whiſk to a ſtrong froth; put over the fire and heat it, keep twigging it ſtill; then when what's in your glaſſes is cold, fill the remainder of them with what is beat to the froth; put little ſhreds of lemon peel, over every glaſs in your currant liquor and raſberries; before you put it on the fire, or elſe in the currant liquor alone; put it down in your preſerving pan on a charcoal-fire, keeping it conſtantly ſtirring with a copper or a plate ſpoon, 'till it boils a good while, ſkimming the froth or ſcum that comes on it conſtantly off as it boils, 'till you ſee your jam look pure and clear put a drop to cool, if it jellies 'tis done: then put into pots and glaſſes for uſe.

Sack-cream.

Take a quart of cream and boil it; then take ſix yolks of eggs well beaten up with ſugar, a little ambergreaſe, ſet it on the fire again, let it not boil, keeping it ſtirring all the while: then diſh it.

Raſberry-cream.

Take a quart of raſberries and ſtrain from ſeeds, ſweeten the juice with ſugar, and dry in braſs or ſilver; when it's pretty thick, lay it round in the middle of your diſh, and pour the cream over it, this way you may do codling, or gooſberry cream and raſberry jam; you may put it in cream and ſerve it.

Chocolate-

Chocolate-cream.

Take a quart of cream, and the yolks of three raw eggs, ſugar to your liking, and a quarter of a pound of chocolate; let it melt in ſome of the cream: when it is ready to boil, put in the ingredients and mill it.

Sack Poſſet.

Take three quarts of cream, put it on the fire in a clean pan or ſkillet; boil it gently: take the yolks of twelve eggs, with ſix whites, and beat them up very well; be ſure you take out the threads: take a pint of ſack or more with your cream between hot and cold and your eggs; brew them together in two veſſels 'till pure and ſmooth; then put it down in your pan or ſkillet again with a nutmeg quarter'd, and as much loaf ſugar as will ſweeten to your liking, and put it on the fire again, and keep it conſtantly ſtirring one way, 'till pure and ſmooth and thick; then make ſome tender curds of ſome more cream and ſack, fix it in the middle of your diſh, pour your poſſet about it, take out your nutmeg and ſerve, and mix the white of an egg in ſome cream with a little ſack and ſugar to your table, whiſk it to a ſtrong froth, and lay it all over your poſſet, and garniſh your diſh with Naples biſcuits.

To make Solid Whips.

Take a quart of cream, two clear lemons, and grate off all the yellow outſide rind, and none of the white part, ſqueeze the juice of the two lemons in a clean bowl, with the rind you grated and half a naggin of Rheniſh wine, and as much loaf ſugar as

will ſweeten to your taſte, let theſe lyæ together in your bowl for a quarter of an hour: then mix in your cream, whiſk them all together with four or five twigs, and as the froth riſes, fill your glaſſes with the froth; ſo continue 'till you whiſk up all, and ſerve to table, when you pleaſe, you may do half the quantity if you pleaſe.

To preſerve Apricots and Peaches.

Take either your apricots, or peaches, and ſplit them down: take out the ſtones and pare them; then put them down in a preſerving pan, with ſome clean water on the fire, ſcald them middling ſoft if hard, if not, there is no need: then take them up and let them cool. Take as much good loaf ſugar, as you think will ſerve, and clarify it clear and ſtrong for your fruit: then put them into your ſyrup, boil them gently, ſkim them as they boil, 'till you ſee them pure and clear, and the ſyrup looks pure and thick, ſet by your fruit and pan, 'till next day; then let them boil two or three times: then take up your apricots and put them into your pots, keep your ſyrup boiling longer 'till it looks very ſtrong; then pour it over your fruit in your pots, and cover for uſe.

To preſerve Raſberries.

Take the largeſt and fineſt of garden raſberries you can get, weigh them, for every pound, take a pound and a half of good loaf ſugar, clarify it ſo clear and ſtrong, that you boil away the water you put to clarify it that your ſyrup may be ſtrong for your fruit; then put down your fruit, and boil pretty briſk on a clear charcoal fire, taking the pan off and on, and ſhaking it between your hands together, the ſcum in the middle, which

which you take off with the back of a trencher, with a fork or nail ſtuck in the right ſide of it, and pop it down where the ſcum riſes; ſo continue adding half a pint of apple liquor, which is apples boiled in water to maſh, and ſtrained thro' a clean napkin, or currant liquor which you pleaſe to put in your ſyrup; 'till it looks pure and clear and preſerved; then put a ſpoonful to cool, if it jellies 'tis done: take off the pan, and when between hot and cold, put your fruit into your pots, pour your jelly over them in your pots, and keep for uſe.

To preſerve Barberries.

If your barberries be of the male kind, ſeed them; if they are female there is no need; for every pound you muſt have two pounds of loaf ſugar to clarify it clear and ſtrong: then put down your fruit in your ſyrup, boil it pretty briſk on a clear charcoal fire, and as the froth riſes, take it off with the back of a trencher, as before directed, ſo continue 'till they begin to look clear and almoſt preſerved; then ſet it by 'till the next day: then boil them again, taking them of and on, two or three times; when you ſee their ſyrup continue pure and clear and thick about them, take them up, and put them into pots and glaſſes, cut papers to the ſhape of the mouths, of the pots and glaſſes; dip them in brandy, and lap them over cloſe to your fruit, and keep for uſe.

Apple Liquor.

Take ſome apples, no matter what ſort, but codlings are beſt; boil them in clean cold water: then ſtrain thro' a napkin and keep for uſe.

To preſerve Gooſeberries in Bottles green.

Pick your fine chriſtal gooſeberries clean, put them into bottles, cork them up, put them in a pan of cold water on the fire, with ſome hay under to keep from ſtirring; let them heat 'till the water is ready to boil: take them up and ſet them by for uſe.

To preſerve Damſons.

To every pound of good ripe damſons, put a pound of good loaf ſugar, clarify it clear and ſtrong, ſo that you boil away the water that was put to it in clarifying it; then put down your damſons in a preſerving pan; if you have three or four pounds of damſons, you may put three half pints or a quart of apple liquor, allowing a pound of ſugar to each pint of apple liquor; when your ſugar is clarified and ſtrong, put down your damſons into your ſugar, and give them a heat that will juſt crack the ſkim, ſet them by 'till next day; then put on your pan again, and give them gentle boils, taking them off and on ſeveral times, 'till you ſee that the liquor looks clear and ſtrong; then put down your apple liquor to them, ſo let them ſimmer three or four times off and on, putting a drop to cool; if it begins to jelly, they are done enough, ſo pot them, keeping ſome of the jelly in the pan 'till the pots begin to cool, ſo lay a part of it over every pot of them with a ſpoon: your fruit will keep the better covered ſmooth with their own jelly.

To make a white Fricaſſy.

Take your chickens and flay them, cut all the limbs

limbs off as if carving for table, cut the breaſt in pieces; you may make two pieces of the legs and wings; if the chickens are not very ſmall, cut off the two ſide-bones; the ribs and neck you may leave out, ſoak them well in water from blood, 'till they look white and clean; put down ſome clean water, and mix it with milk in your toſs-pan, and when it is ready to boil, put in all your chickens 'till a little coddled but not to boil; have a quart of good gravy, either more or leſs as you want it, made of mutton, with the pinions, neck gizzards of your chickens in it; boil it with blades of mace, whole white pepper, and a bit of bacon ſtuck with cloves, and a little onion, or eſchalots: when well reliſhed to your liking, ſtrain it off through a bair ſieve: have your toſs-pan and put down your gravy, and your chickens, and let them ſimmer or boil ſlowly, 'till you think it is done: get a couple of yolks of eggs or more, if you think want it, and beat your yolks in a bowl, and mix with a naggin of cream or more, if you want it, put it into your toſs-pan, and keep it ſimmering 'till ſmooth and thick: put in a couple of ſpoonfuls of white-wine, and ſqueeze a lemon in it to your taſte, take care you don't curdle it, if it does not look ſmooth and thick to your liking, run a print of butter in ſome flower, and put to it; give it two or three ſimmers, and when it looks ſmooth and thick, take it up, and diſh for table; if you pleaſe, you may put a little morels and truffles, or you may do without them.

To bake Pears, and keep them in Syrup.

Take and pare your pears, put a quart of claret into an earthen pan or crock, with your pears, and as much ſugar as will make a ſweet ſyrup, about them and thick; then cover cloſe, and put into an

oven with houſhold bread: make a hole in the end of them with a bodkin cloſe by your ſtalk quite through, you may put a bit of candied orange or a clove in the end of them, and bake as directed.

To preſerve green Plumbs.

Prick your plumbs round the ſtalks and ſtems, with a large pin; then ſcald them, and let them lie in water for a day and night, giving them, two or three gentle heats in that time; then drain them and lay them in your pan, pour as much ſyrup half water and half ſugar as will cover them; put them on the fire, and give them three or four heats, ſet them by 'till next day; put them on the fire next day and give them a boil, ſo do, and according as they ſoak the ſtrength of the ſyrup away, add more clarified ſugar to them, 'till you think they are preſerved; when the ſyrup remains thick about them, put them into pots, and boil your ſugar longer; when between hot and cold, put it over your fruit in the pots, and keep for uſe; weigh your plumbs, to every pound weight of plumbs you can't have leſs than two pounds of ſugar, or two pounds and an half; clarify one pound of it to a poor ſyrup, and heat your plumbs in that two or three times, 'till they come to a good green colour; then clarify the reſt of your ſugar clear and ſtrong; then drain them out of the firſt ſyrup, and put them into the ſecond; ſo boil them off in it: if the ſyrup looks thick and gloſſy about them, put them up for uſe.

To preſerve Morel Cherries.

Cut the ſtalks half off, then weigh them, and for every pound weight, take a pound and a half of loaf ſugar, clarify it clear and ſtrong, boil away

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as much of the ſyrup as you put water to clarify it; then put down the fruit, and boil them pretty briſk, adding a naggin, or half a pint of apple liquor, made of apples boiled in water to maſh, 'till the liquor is very ſtrong of them; then ſtrain it through a hair ſieve, or cloth; or cherry, or currant liquor, which you have, ſo keep it conſtantly boiling on the fire, taking the pan off and on, and taking it between your hands, to gather the ſcum in the middle, which you take off with the back of trencher as directed in the foregoing receipts, ſo do till you think your fruit are preſerved, which you will know, by putting a drop of it to cool: if it jellies, 'tis done: then take off, and put your liquor into your pots, and pour your jelly over them, between hot and cold.

To preſerve white Currants.

Take the largeſt white currants you can get on the branches, full ripe, but not too ripe: take every currant that is large tenderly between your fingers, ſlit down one ſide of it with the point of a pin; take out all the ſeeds with the head of a pin, ſo do with all the currants you deſign to preſerve; and as you put them by after ſeething them, duſt a little white ſugar on them to keep their colour, 'till all are ſeeded; for every pound of currants you ſeeded, take a pound and a quarter of ſugar, clarify it clear and ſtrong; be ſure to boil away the water that was put in, clarifying it; then put your currants into a braſs-pan, and pour your ſugar over them; it keeps them from riſing on the tops of your pots, or glaſſes; put them on the fire with half a pint of apple liquor, to every pound of currants made of apples boiled in water to maſh, 'till the liquor is very ſtrong, and then ſtrain them through a clean cloth or ſieve and boil briſkly;

taking your pan off and on together, the ſcum in the middle, which you take off with the back of a trencher as before directed, ſo do, 'till your fruit and liquor look very clear, put a ſpoonful to cool, if it begins to jelly they are done, if not, boil longer; then take them up, and when between hot and cold, put into your pots and glaſſes for uſe.

To preſerve white Mogul Plumbs.

Let not your plumbs be too ripe, but to be very firm, and put them down in your preſerving-pan, it being almoſt full of water; you muſt not let them be at top of each other in the pan on the fire, let it heat leiſurely to ſcald them 'till they caſt off their ſkins; if you find them middling ſoft, take them up, ſuch as you find are not, let them lie down longer, 'till middling ſoft and caſt their ſkins, thoſe whoſe ſkins do not come off in the ſcalding, will come off in the ſugar: to every pound of plumbs you weigh to ſcald, take a pound and an half of good loaf ſugar, clarify it clear and ſtrong; then put down your plumbs, and boil them very briſk ſeveral times, taking the pan off and on, and ſhaking it with your hands, to gather the ſcum in the middle, which you take off as before directed: you muſt have ſome apple liquor, made of apples boiled to maſh in water, 'till it taſtes very ſtrong of them: then ſtrain them through a hair ſieve, or cloth; you muſt have half a pint of it to every pound of plumbs you preſerve; mix it in your ſyrup, and boil all briſkly on the fire, ſkimming as they boil, 'till the liquor and fruit look very clear; put ſome of the liquor in a ſpoon to cool, if it jellies, take it up and let it cool; when between hot and cold, put your plumbs into your pots or glaſſes; pour your ſyrup over them; let

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the ſyrup be an inch thick over the fruit in every glaſs, and keep for uſe.

The papers you intend to cover your pots or glaſſes with, muſt be cut round to the ſhape of the brims; boil them in ſugar, to candy height, 'till as ſtiff as parchment; take them up one by one, and hold them before the fire, 'till ſtiff and dry; then dip them in brandy, and lap them cloſe to your fruit, ſift a little powder ſugar over them, cover the brims with clean paper, and keep for uſe.

To preſerve green Codlings.

When you have your codlings greened, as in the receipt for ſo doing, core them, and when cored, weigh them, and for every pound of apples, have a pound of ſugar, and if you have three pounds of apples, you may put four pounds of ſugar clarified to them; then when your ſugar is clear and ſtrong, put down your codlings into the ſyrup, and ſimmer them off and on ſeveral times, having a pint of good codling liquor, made by boiling them to maſh, 'till the liquor is very ſtrong of them; then ſtrain them through a flannel bag; when your green codlings are almoſt preſerved, put your apple liquor to them, and boil them leiſurely, when you ſee the liquor going to turn red, take them up, and put them into pots and glaſſes between hot and cold, and keep ſome ſyrup laſt of all to cover your fruit with in your pots; then cover with paper ſteeped in brandy, for uſe.

Another way.

Take your green codlings, the ſize you like beſt, cut off the tops of the ſtalks, and put them down in ſome water; keep them cloſe covered with cab-

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bage leaves under and over them; let them heat leiſurely, 'till they be ready to ſeeth; then take off your pan or ſkillet, and peel your apples very clean; then put them down again in the ſame water on the fire, and give them a gentle heat; then take them off again, and let them ſtand 'till cold, ſo do off and on, 'till they come to a good green: take their weight in ſugar, clarify half of it pretty ſtrong; put down your apples, and boil them pretty briſk; then ſet them by 'till next day, and add the remainder of your ſugar clarified to them; boil them pretty briſk ſeveral times, ſo do, 'till you think they are preſerved, which you will know, by ſeeing the ſugar on the ſides of the pan; then take up your apples and put them into pots and glaſſes, and boil your ſugar longer, and when thick and ſtrong, take off the fire, and when between hot and cold, pour it over your apples, and cover it with candied paper.

To preſerve Quinces.

Pare them, and put them in cold water to keep them white, ſcald them a little tender fit for ſugar, clarify almoſt double their weight of loaf ſugar, drain them and put them into your ſugar; then boil them up pretty quick, 'till they begin to look clear: then ſet them by in a ſtove, 'till next day; then boil them up again carefully, and when you ſee them look clear, and the ſyrup looks thick about them, put them into pots or glaſſes, for uſe.

To preſerve, or candy Angelica green.

Take your young and well grown ſtalks, either in April, May or June, cut them to the proper length, and peel all the ſkin off the ſide of them; weigh

weigh them, and to every pound weight of raw angelica, you muſt have two pounds of ſugar: have your preſerving pan on the fire full of water, almoſt ready to boil; put down your angelica, and cover it with whited brown paper; when ready to boil, take up, and put into another pan of ſcalding water; when almoſt boiling, ſhift it into another ſcalding water, and boil in it 'till tender fit for ſugar, if it is a pound of angelica you have, take a pound and clarify it into a thin ſyrup; drain your angelica out of your water, and put it into your ſugar, boil it up briſk, 'till you ſee it look green and clear, ſet it by 'till next day; then boil it again leiſurely, 'till it ſoaks that ſugar almoſt away; then take your other pound of ſugar, clarify it almoſt to candy height, and drain your angelica out of your other ſugar, and put it into your freſh ſugar, and boil it briſkly, keeping your pan ſtirring and jogging, for fear of burning, 'till your angelica begins to candy; then you may dry it, and finiſh out of your pan, or elſe take it up out of your ſugar, either knotted or twiſted, put it into a middling oven or ſtove upon tin plates, or wire lattices; if you have either knotted or twiſted, put them into a middling heated oven or ſtove, upon tin plates or wire lattices; if you have either two or three pounds, or more of angelica, it is only doubling their weight in ſugar, and do as before directed.

To preſerve, or candy Oranges or Lemons.

Cut your oranges in two, take the pulp out, and coarſe inſide; take a ſharp pen-knife or raſp, which you pleaſe, and raſp or ſcrape them on the outſide that any knots or ſpots that are on them, may be taken off mighty clean and light; then put them in a pan or crock of clean water, let them lie

ie for two days, ſhifting them two days, or you may boil them off the firſt day, only ſhifting the water about them, as often as they turn it bitter, when you find them void of bitterneſs, boil them tender that a ſtraw may run through; keep them cloſe covered with whited brown paper, that no duſt or dirt may get to them; if it is half a dozen of oranges you have, and that you deſign to keep them in ſyrup, take three pounds of ſugar, to your half dozen of oranges, clarify it clear, you need not boil it ſtrong at firſt; put down your oranges and boil them leiſurely, 'till they begin to look clear, then ſet them by 'till next day and boil them leiſurely, 'till you ſee them look clear, and the ſyrup continues ſmooth and thick, and you think they are preſerved; put them up in your crock, and pour your ſyrup about them, and keep for uſe. If you ſhould candy your half dozen of oranges, take a pound and a half of your ſugar, clarify it to a thin ſyrup; put down your oranges, boil them leiſurely two or three times a day, for two days, 'till they ſoak that ſugar almoſt away, and look pure and clear; take two pounds more of ſugar, clarify it to a candy height, drain your oranges, and put them into your freſh ſugar; ſkim and boil carefully ſtirring your pan, while on the fire, you may dry them out of your pan, or elſe put them into a ſtove, or middling oven, when almoſt candied in your pan on tin plates or wire lattices; when criſp and dry, peel up in papers for uſe. If you do any of them whole, cut a bit off the top, the bigneſs of a half-penny; take out the pulp carefully, with a pen-knife or ſmall ſpoon, and do as the others; if you candy or preſerve the pulp, clarify as much ſugar as will ſerve them; put them down and boil them up clear, to a ſtrong ſyrup or jelly; then take it up, and fill your whole oranges

with

with it; put the bit that was cut off, on the ſame place again, and keep for uſe.

To keep green Codlings.

Take your green codlings freſh off the trees, of a middling ſize, not too big nor two little; put them down in clean cold water, in a braſs-pan or ſkillet on the fire, juſt to coddle them; then take them up, and let them be ſtone cold; then put down more apples in the ſame water, and boil to maſh, that your liquor may be ſtrong of them: then take it up, and ſtrain it through a hair ſieve cullander, and let it be ſtone cold; then put your apples into a well glazed crock, pour your liquor over them, juſt to cover them; then render ſome ſuet, and dip in a piece of flannel, that you cut to the ſhape of the brim in it, and lap cloſe to your crock: pour the reſt of your ſuet over them an inch thick, and keep for uſe. When you want to green or uſe any of them, put a ſkillet of cold water over the fire, and as many of the apples as you think will ſerve, cloſe covered with green cabbage-leaves, under and over them, let them heat leiſurely, 'till they be fit to peel; then peel them and put them down in your ſkillet again, with a bit of roch allum; give them three or four heats, 'till they come to be a good green, then take them up, and ſerve as you will.

To preſerve, or candy Eringo roots.

Take the thickeſt and ſmootheſt roots you can get void of knots, and ſcrape off all the brown outſide ſkin, put them into clean water; as you ſcrape them to keep them white, drain them out of that water and ſtill down the ſide of every one of them, take out the ſmall little root that is in the middle,

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as ſmall as you can; take care not to break the outſide ſkin, you may preſerve both root and ſkin, if you pleaſe or the outſide ſkin alone; after you take them aſunder, you muſt peel them down in clean water, on a charcoal fire, boil 'till they are tender, and fit for ſugar; to every pound weight of either middle or outſide ſkin, take a pound and a half of ſugar for your firſt ſyrup, clarify it clear, plat or knot your eringo root after you drain it out of your water, and enter into your ſugar boil it leiſurely, ſkimming it carefully, ſo ſet by 'till the next time; then put it on the fire again, 'till it ſoaks that ſugar almoſt away; take care not to let it burn; then clarify two pounds more of ſugar to candy height, drain it out of that ſyrup, and enter it into your ſecond ſugar, boil it up quick and carefully, keeping the pan jogging, while on the fire, for fear of burning; when you ſee it begins to candy, you may dry it in the pan, or put it into a ſtove or middling heated oven, which you pleaſe, duſting it over with a bit of double refined ſugar, pounded fine; when dried to your liking, put up for uſe.

To make an Orange Tart.

Take your rind oranges and ſcrape the coarſe outſide, with a raſp or ſharp pen-knife; then cut them in halves; then take the pulp out very whole; then peel your oranges in water for a couple of days, ſhifting them often, 'till the bitterneſs is off; then take a very ſharp pen-knife, and cut the oranges in quarters, cut every quarter in as many thin ſlices or ſheets, as you poſſibly can, and boil them tender; do not cut them 'till they are boiled tender and fit for ſugar; clarify it clear and fit for uſe; then put in ſliced orange-peels, boil gently 'till you ſee them look clear; then put them by

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'till next day: your pulp, you took whole out of your oranges, you may put in your ſyrup, and pick out your pippin with a point of a ſharp pen-knife, not hurting the pulp you took out: then put down your pan of orange peels, and your pulp along with it, and boil it gently 'till all look clear and of a fine yellow, you may finiſh it off thus by boiling it more, 'till your ſyrup looks thick and gloſſy; then you may put it into your China diſh for preſent uſe, or elſe put it by in a China bowl or crock, 'till you have further uſe for it.

To make a green Codling Tart.

Your codlings being greened as in the receipt, for ſo doing, take a ſmall pen-knife, core them through with it, and take care not to ſpoil the ſhape of your apple; take out the core as ſmall as you can, putting a piece of candied orange in the middle of every apple, after it is cored, weigh your apples, for every pound, put a pound and a half of good loaf ſugar, by reaſon of your apple liquor, clarify it clear and ſtrong: then put down your apples in your ſugar, and boil them pretty ſlow; put half a pint of apple liquor, for every pound of apples, made of apples boiled in water, to maſh, 'till the liquor is very ſtrong of them; ſtrain them through a clean cloth, ſo boil, conſtantly ſkimming as it boils, taking off and on, 'till they ſoak the liquor, and the ſyrup remains pure and thick; take care you do not make them too ſoft, or out of their ſhape; take them up and put them into a China diſh, with a falſe carved cover over them, and keep for uſe.

You may make a tart of ripe apples, when you cannot get green codlings, paring them ſmooth and thin, coreing as before directed, putting candied orange in the middle of every apple, likewiſe

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in the ſyrup with them; ſqueeze in the juice of two lemons or oranges, and your apple liquor as before; when you find them thick and ſweet, take them up, and put your apples in your China diſh, with a falſe carved cover over them; bake it on the back of a pewter diſh, that will fit the diſh you put your tart in.

A Marmalade.

Scald and pare your quinces, cut and beat them in a mortar, force them through a hair ſieve with your hands into a clean diſh; weigh your quinces, to every pound, take a pound and a half of good ſugar, clarify it clear and ſtrong: put down your quinces, and ſtir all together very well, and put it over the fire, ſtirring conſtantly that it may not burn; when you think it is done, and it looks pure and clear, drop ſome on a plate, if it jellies, it is done; put it into a ſtove all night, ſo keep for uſe.

If you want to colour it red, take ſome cochineal, a little argol, and a little roch allum pounded fine; boil them in ſome ſugar and water, then ſtrain it. One ſpoonful of this is enough for ſix pounds of quinces, when your quinces are putting down, put down this with them.

Orange Marmalade.

Take half a pound of orange chips tenderly boiled in ſeveral waters, pound them very fine, in a mortar; take two pounds of ſugar, clarify it clear and ſtrong; put down your oranges, and a pound of pippins, ſtir together, boil and ſkim 'till pure and clear; then put in the juice of a lemon, and one orange; ſtir together, and boil longer; then take it off, and put it into pots and glaſſes for uſe.

To

To make Fritters.

Take a pint of cream, and thicken it with flower, beat twelve eggs, leaving out the whites of eight of them; then put ten ſpoonfuls of ſack, and ſtrain it into the batter, beat all mighty well together, and put in a little ſalt, cinnamon and grated nutmeg; then put another pint of cream, and a little ſugar in the batter, and beat almoſt an hour; cut thin ſlices of apples, and dip them in the batter, and put it in a pan of rendered lard, criſp them, and put them to drain; then diſh, and ſtrew ſugar over them.

Gooſeberry Paſte.

Infuſe a quart of gooſeberries in a boiling pot of water; then drain and diſſolve all into maſh; then ſtrain through a hair ſieve clear from ſkins and ſeeds, put to it one pound of ſugar clarified clear and ſtrong, boil together for a quarter of an hour; then put into pots, and put into a ſtove all night, wet a paper in brandy, and lap it cloſe to your crock, cover the crock with another dry paper.

A Gooſeberry Fool.

Put a quart of gooſeberries into a bell-metal ſkillet or braſs-pan on the fire, with as much water as will juſt cover them; boil them to maſh, and ſtrain them through a hair ſieve, clean from ſkins and ſeeds, into your preſerving pan; beat the yolks of four eggs, and mix in your pulp, with half a pound of ſugar, ſome nutmeg and ſack; put it over a ſlow fire, keeping it conſtantly ſtirring; ſimmer, or boil it ſlowly, 'till pure and ſmooth and thick to your liking; then put it into your diſh, and ſerve.

The Green Colouring.

First pound ſpinage in a mortar, and ſqueeze out the juice, ſet it over the fire, having ready ſome ſugar to put in it; as it begins to boil, turn it into curds; then drain it upon a ſieve: take the curd and grind it with a little clarified ſugar, and then 'tis fit for uſe.

The Red Colouring.

First pound your cochineal in a mortar with roch-allum: then ſalt as much as is convenient, the one half water, the other half ſugar, clarify it, ſo boil, 'till you think the water is boiled away, and ſtrain for uſe.

Syrup of Cloves.

Take a thouſand cloves, cut them from the whites, put them in a glaz'd crock, put to them a quart of boiling water, cover cloſe 'till quite cold; then rub and ſtrain them thro' a hair ſieve: take two pounds, to every pint of liquor, diſſolve it very well before you put it on the fire, let it ſimmer on a ſlow fire 'till it's ready to boil: then take up and let ſtand, 'till quite cold; then ſkim it and put it into bottles, don't let pewter near it.

Almond-leech.

Take an ounce of iſinglaſs, put about a pint of clear clean water, in a ſauce-pan and keep it on the fire 'till it's diſſolved away to little ſhreds: then ſtrain it through a clean cloth into a little bowl; let it ſtand 'till ſtiff and cold; then take a quart of new-milk, put it down on the fire in a clean

clean ſkillet, and your iſinglaſs jelly; let them boil ſlowly for a while: take half a pound of almonds blanch'd in hot water; put them into cold water to keep them white, pound them very ſmooth in a mortar, and put them into your ſkillet; let them boil for four or five minutes together, while they are boiling, ſweeten with loaf ſugar to your taſte, and a ſpoonful or two of orrange-flower water: then when all is well taſted, take it up; take china or delft cups, dip them in cold, pour your leech into them, let it ſtand 'till ſtiff and cold: then looſen round the brims of your cups with a pen-knife, turn them out on the diſh, you deſign to ſerve it in, with an inch deep of harts-horn, or calves-feet-jelly under them; ſo ſerve.

Blanchemangh.

When you are running of calves feet, or harts-horn-jelly; get half a pound of almonds blanch'd and pounded very ſmooth in a mortar, with ſome whites of eggs to keep them from oiling; when pounded very well, take them up, and put them down into your ſkillet, with as much of the jelly as you think they will ſoak up, let it be pure and ſmooth and thick, put it down to warm and ſtir it up well together with a twig whiſk; then run it thro' a clean bag or napkin, and as it runs down, turn it up four or five times, that the ſubſtance of the almond may mix with it the better, if it does not run thro' ready, ſqueeze it with your hands into your china diſh, let it cool, then ſerve.

When you deſign a Turk's-cap.

Buy one of your rib'd earthen-ware, thats call'd the turk's cap; you muſt boil an ounce and a half of

of iſinglaſs, inſtead of an ounce; three pints of new-milk, inſtead of a quart, as before directed; after you fill your cups, colour the remainder that is in your ſkillet with ſaffron, and fill the turk's cap with it: when ſtiff, turn it out of the turk's cap in the middle of your diſh, and your cups round about it, and after you turn it out of your turk's cap, fill the hole that's in the middle of it with the ſame ingredients you fill your cups with, and when ſtiff, take it out, and put into the hole that's in the middle of your turk's cap.

To ſtew Soles.

When they are ſkinn'd, clean'd, and dry'd, rub them over with the yolk of an egg, and duſt them very well with flower; fry them quick to a good brown; then get ſome clarified butter, have ſome good gravy well reliſh'd of ſpice, and as much clarified itſelf, and as your gravy will be plenty about it in the toſs-pan, a few ſlices of cut lemon; cover cloſe and ſtew leiſurely; when you find them ſtew'd, take them up, and drain the liquor from them, and diſh them, you may garniſh your diſh with fry'd parſley and cut lemon, ſome like them without ſauce, and with ſome of their own liquor thicken'd with butter.

To make a lemon cake.

Have the ſame ingredients as for a ſeed cake: take a good lemon and grate the outſide very fine, you may mix it in your flower and ſugar; when a drying you may pare off the clear yellow of lemon or two, according to the bigneſs of your cake; boil your ſcraped lemon peel in three or four waters, to take off the bitter; you may pound it fine with either roſe-water or brandy,

dy, in a mortar, and mix it in your batter, as you are beating up your cake, or you may take two or three ounces of candy'd lemon, and mince it very fine, and mix it as aforeſaid, either of the three ways will do for a lemon cake, but uſe no caraway-ſeeds in it, likewiſe for a like cake that's made without butter, you may uſe the lemon the ſame way.

To make Lemonade.

Scrape a lemon peel in water and ſugar, put in a few drops of oil of ſulphur, and a good many ſlices of lemon, put in a pound of ſugar to every quart of water; ſome like to mix a pint of hock, to it.

Another way to make Lemonade.

To three quarts of ſpring water, put in a pint of lemon juice, a pound or a pound and a half of double refin'd ſugar; when the ſugar is diſſolv'd it is done.

To keep Lemons all the Year.

Mix water and vinegar and ſalt together, and give your lemons, half a dozen boils in that liquor; then take them up, and when cold, put them into earthen pots, and as much vinegar as will cover them cloſe for uſe.

Another way to keep Lemons all the year.

Take your good clear lemons, ſet them before the fire 'till dry and a little criſp, make a ſmall hole upon each end of the lemon, put long pepper in each hole, put them into an earthen pot, and

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as much white-wine-vinegar as will cover them for uſe.

To make Ice and Snow.

Take new-milk and a little cream, mix them both together in a diſh, put rennet into it as if it were for cheeſe, then ſtir it together, with a little ſack and ſugar; then let it lye in your diſh, 'till it becomes clear and thick. Take either a little canary or ſack, which you have, and a pint of good cream, and the whites of three or four eggs with a little ſugar to your liking, twig it up to a ſtrong froth, with a twig whiſk; and as the froth riſes lay it on your rennet milk, that is in your diſh thick, lay it all over it, the depth of a couple of inches, you may lay branches of preſerv'd barberries, here and there, a top of it, and more froth at the top of them, and ſo ſerve to table.

To roaſt a Hare.

Lard the hare with ſmall lard: take grated bread, eggs, grated nutmeg, ſugar, currants, and a little ſalt and beaten cinnamon; you may add a little cream: make all this into a pudding, put it into the hare's belly, ſpit and roaſt it, for this veniſon ſauce is beſt.

To ſtew Ducks.

Half roaſt them, put them into a ſtew pan, put in a pint of claret, and a pint of good ſtrong broth, two onions quartered, and a bunch of ſweet herbs, with a little beaten pepper, ſtew them in a pan well cover'd, and when done enough, garniſh with fry'd bacon.

To

To dreſs a Duck A-la-braiſe.

Take a duck, and lard it with large lardons of bacon well ſeaſoned; then garniſh the bottom of your ſtew pan, with lards of bacon and ſlices of beef; to this, put carrots and onions ſliced, ſalt, pepper, cloves, ſome ſweet herbs and ſlices of lemon: then put in your duck and cover it with the ſame ingredients, and in the ſame manner as you put them under it; then cover it, ſet it a ſtewing with a fire over and under it, when it's done enough, lay your duck on ſippets in your diſh, pour the ragou upon it and ſerve it up.

To make Mince Pyes of Eggs.

Boil a dozen of eggs hard, let them be cold, mince them ſmall with a pound of beef ſuet, ſeaſon with a little ſalt, a little mace, half an ounce of cinnamon beaten, half a pound of ſugar or better to your liking, ſhred a little lemon peel ſmall and mix with them, and three or four pippins cut ſmall; put in a pound and a half of currants well cleaned and dry'd, a little roſe-water or brandy, the juice of a lemon or orange among it if you pleaſe, and what ſweet-meats you pleaſe, wet or dry; if it is for faſting days, you may uſe a little butter inſtead of the ſuet.

To make a Hedgehog.

Take two pounds of blanch'd almonds, beat them well in a mortar with a little canary and orange-flower-water, to keep them from oiling; make them into a ſtiff paſte: then beat in the yolks of twelve eggs and the whites of ten, put to it a pint of cream, ſweeten it with ſugar, put in

half a pound of ſweet butter melted, ſet it on a ſlow fire and keep it conſtanty ſtirring, 'till it is ſtiff enough to be made in the form of a hedgehog: then ſtick it full of blanch'd almonds ſlit and ſtuck up like the briſtles of a hedgehog: then put it in a diſh, boil ſome cream, and take the yolks of four eggs, ſweeten it with ſugar to your liking, and thicken the cream, pour it round your hedgehog, ſet it to cool and ſerve it. You may put a couple of cloves to repreſent the eyes.

To make Marrow Tarts.

Cut your marrow into ſmall pieces; then mince the yolks of hard eggs, and ſome whites if you will minced with pippins, alſo mince ſome orange peel and citron very ſmall and a little cinnamon, ſome ſugar and a little ſalt; mix all theſe together: then ſqueeze in the juice of lemons, and fill your tart pan with thoſe mixtures.

To make Marrow Paſties.

Shred ſome apples with ſome marrow and ſome big Naples biſcuits, and add a little ſugar to your liking, and if you will, ſome ſlices of candy'd orange and lemon made up in puff paſte, and fry them with freſh butter clarified; when they are fryed, ſtrew ſome ſugar over them and ſerve them up: you may either fry them with clarify'd butter, or bake them with paſties which you pleaſe; if you have not Naples biſcuits, you may do them with white bread crumbled.

To ſtew Soles in Claret.

When your ſoles are gutted and cleaned and dry'd in a cloth, you need not ſkin off either ſides,

but

but rub them over with the yolk of an egg, and drudge them with flower; having a good quantity of clarify'd butter in your frying pan thorough hot, put down your ſoles and fry them quick, to a good browning, they need not be near done enough by the frying; put down an onion or a few eſchalots, which you have, and if you pleaſe, two or three anchovies and a few cloves and whole pepper; a little ſweet herbs, ſuch as thyme and parſley in your ſauce-pan, with near a pint of water, and a little ſalt to make it ſavoury; boil it 'till it taſtes very ſtrong of the ingredients: then ſtrain it thro' a hair ſieve, have your toſs pan ready and put it in the ſtrain'd liquor, with a pint or a pint and a half of good claret, according to the quantity of ſoles you have, you may uſe either leſs or more, cover them cloſe and let them ſtew leiſurely, 'till you find they are thoroughly done, and taſte well to your liking, you may thicken ſome of the ſame liquor they are ſtew'd in, with a large piece of butter, you may put your ſoles in your diſh, and pour ſome of the ſauce about them, you may have more of your ſauce in a butter boat, ſo garniſh your diſh with fry'd parſley, or cut lemon, which you pleaſe. So ſerve hot to table.

Gooſeberries Dry'd and Preſerv'd.

Take them at the firſt growth, prick them with a pin in four places ſcald and drain them: take half water and half ſugar, let it boil a quarter of an hour, put down your gooſeberries, boil them gently taking off the ſcum, the next day ſimmer them again, being cover'd in the pan with white paper, ſo continue 'till they become green; let them drain well, and boil ſome ſugar as you do for others, put them in a pan and ſimmer them;

then take them off and let them ſtand a while, ſet them on the fire again, ſo do two or three times, put them on a ſtove, there let them lye all night, the next day juſt warm them and ſet them on again; then drain them and preſerve them: green Marjoram, plumbs and grapes are ſtoned and done after the ſame manner.

Raſberry Jam.

Take a dozen pounds of Raſberries, pick them clean, and put them in your pan; then break a dozen pounds of loaf ſugar and put them down with your raſberries; then boil it and ſkim it 'till ſmooth, after that, put it in your crock, and when cool, cover it with brandy papers and leather dipped in rendered tallow, over the papers.

Calves Foot Jelly.

Take three or four feet, whatever you have, and ſlit down the hoof, and take out the fat that lies between them, put them down in clean cold water, in a clean pot or pipkin which you have, if two feet, put three or four quarts of water; if four feet, put five or ſix quarts, and boil them upon a ſlow fire void of ſmoak, and as often as the ſkim or fat riſes, ſkim it off clean, and ſo continue 'till you boil a good deal of it away, if the liquor looks white, put a ſpoonful to cool, if it jellies ſtiff, take it up and run it thro' a hair ſieve, and if there be any more ſubſtance on the feet, put more water to it, boil and ſkim as before, and ſtrain as before; if it be the ſtock of two feet, beat up the whites of ſix eggs to a ſtrong froth, and put ſugar more or leſs according as you like it, put near a quart of wine, part of mountain, part of white-wine or ſack, which you

you pleaſe: take a nutmeg quarter'd and a ſtick of cinnamon and break it, put it in, and the juice of a couple of lemons, mix all in your bowl that had the whites of eggs, and put your jelly down in your clean pot or pipkin, and all your ingredients to it, and give it one briſk boil, and while it's boiling on the fire, make it ſweet to your liking: take it up and run it thro' a white frize bag or thick napkin, which you have, and as it runs down, turn it four or five times into your bag 'till it runs clear; then run it into your glaſſes. If it be four feet you boil, put more ingredients.

Currant Jelly.

Take your ripe currants, if they look clear and void of duſt or dirt of the trees; you may put branch and all into the preſerving pan, with a little water under them, to keep them from burning, boil them on a charcoal fire 'till they yield all their liquor, and you ſee the droſs turn white and pale; then get a flannel bag and pour all your liquor into the bag, and let run thro' all clear; then take a pound of ſugar to every pint of juice, and you may put all the ſugar down into your raw juice, and diſſolve in your juice very well, before you put it on the fire; then boil leiſurely on a ſlow charcoal fire, and ſkim it carefully, drop a little on a plate and if it jellies then you are ſure it is done enough, run it into glaſſes or white pots, which you will, you may run it thro' a flannel bag, ſingle if you will.

A Dinner in SPRING.

Ham and Chickens.

Loopings.

Oyſters in Scollops.

A Sallad, with Sauce and Pick-lings about it.

A fore-quarter of Lamb roaſt-ed.

A Citron, or Orange Pudding.

A Fillet of Veal roaſted

SECOND COURSE.

Grouſe or Partridge.

Fritters.

A Plumb or Damſen Tort.

Loopings.

Jellies and Sweet-meat glaſses wet and dry.

A white Fricaſſy or white ragou.

Almond flummery, with tart ſauce about it.

A Hare larded, with tart Sauce.

A Lobſter.

BRITISH MUSEUM 15 APR 72

A Dinner in JUNE or JULY.

A Calves Head Haſh.

Artichokes.

A Sallad.

A light pudding ſtuck with Almonds.

A Chine of mutton roaſted.

SECOND COURSE.

A Diſh of Ducklings.

A white Fricaſſy.

Green Peaſe.

A Tanſy,

A Damſon Tart.

Aſparagus.

Green Gooſe.

A ſmall

A ſmall DINNER in SUMMER.

A freſh boiled Neats Tongue.

A light Pudding.

A Sallad.

A Lamb Pye.

A Loin of Veal roaſted

SECOND COURSE.

Roaſt Chickens.

A Tort.

A Skirret Pye.

A Ragou of Sweetbreads.

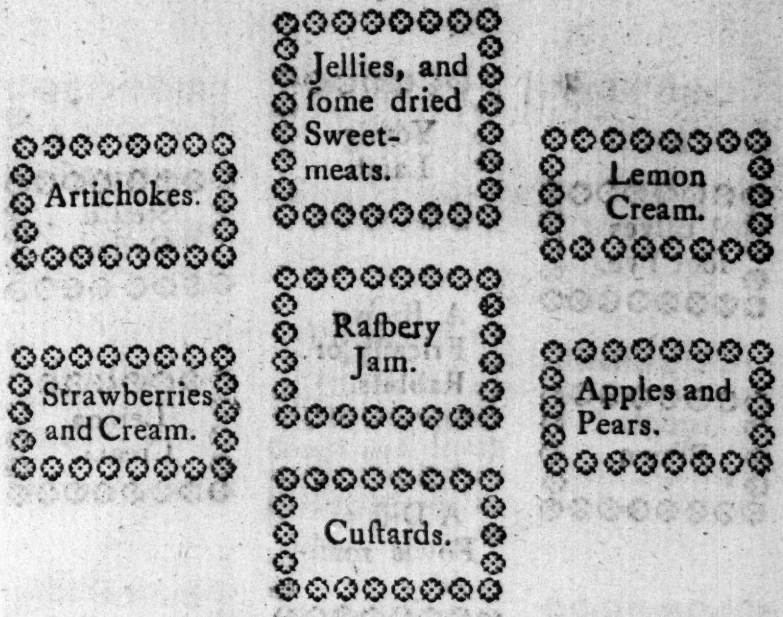
Green Peaſe.

A couple of Turkeys, larded and roaſted.

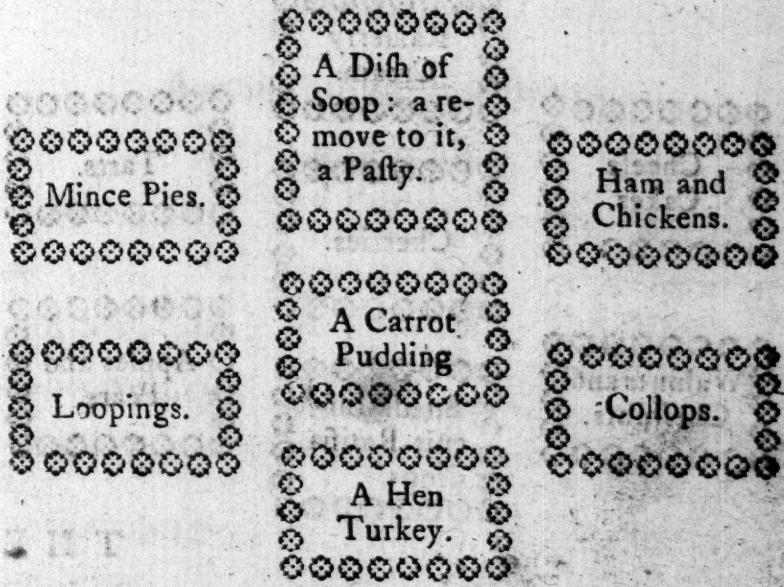
Aſparagus.

THIRD

THIRD COURSE.



A WINTER DINNER.



SECOND COURSE.

Young Lamb.

A calves foot Pye.

Stew'd Oysters.

A Brown Fricassy of Rabbits.

Brawn.

Lemon Cream.

A Dish of Fowls roasted.

THIRD COURSE.

Rasberry Cream.

Cheese Cakes.

Tarts.

Cherries.

Walnuts and Chestnuts.

Small Biscuit Ratifia drops.

Apples and Pears.

THE

A Plate of Sturgeon.

A White Ragou.

Almond Leech.

A Diſh of Pig's Petty-toes.

Jellies and Sweet-meats, wet and dry.

Lobſters.

Cold Tongue.

Wild Duck and Plover.

Whips.

Another WINTER DINNER.

Greens.

A Round of Stuff'd Beef.

A Diſh of Chickens.

A Sallad.

A Pudding.

A Chine of Mutton roaſted.

Oyſters.

SECOND COURSE.

Wild Duck and Snipe.

A Boggberry Tart.

A Brown Fricaſſy.

Whips.

A Plate of Collar'd Pig.

A Plate of Potted Beef.

Roaſt Pigeons.

A Dinner in JANUARY.

A Couple of cram'd Fowls with Celery Sauce.

A Plain Pudding.

Brawn or Collar'd Beef.

Mince Pyes.

A Rack of Mutton roaſted.

SECOND

SECOND COURSE.

A Corner Plate of parched Almonds.

A Diſh of Wild Fowl with a Duck, Snipe and Plover.

A Corner Plate of Apples and Raiſins.

An Orange Tart.

Almond Flummery.

Jellies and Sweet-meats.

Cheeſe-Cakes.

Collar'd Pig.

A Hare roaſted, with ſweet ſauce.

A Corner Plate of Solomon-Gundy.

A Corner Plate of China Oranges.

ANOTHER DINNER in JANUARY.

Soop a remove to it.

Boiled Chickens.

A Citron Pudding.

Rabbits.

A Ham.

SECOND COURSE.

A White Soop with a Fowl in the Middle of it.

A light Pudding ſtuck with Almonds.

Young Chickens.

A Sallad.

A Pigeon Pye.

Ducks ſtew'd A-la-dew.

A Fillet of Veal roaſted.

A DINNER in JUNE.

Young Chickens, with Heads of Aſparagus in the middle.

Green Peaſe.

A Plumb Tart.

A ſmall Ham with Turnips and Carrots round it.

Lemon Cream.

A Couple of Ducklings.

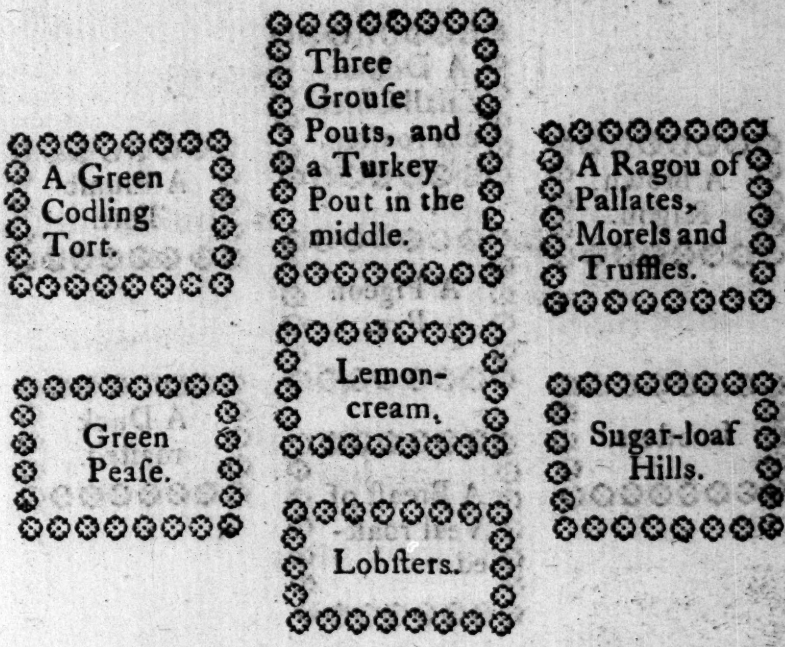
Artichokes.

A Piece of roaſt Beef.

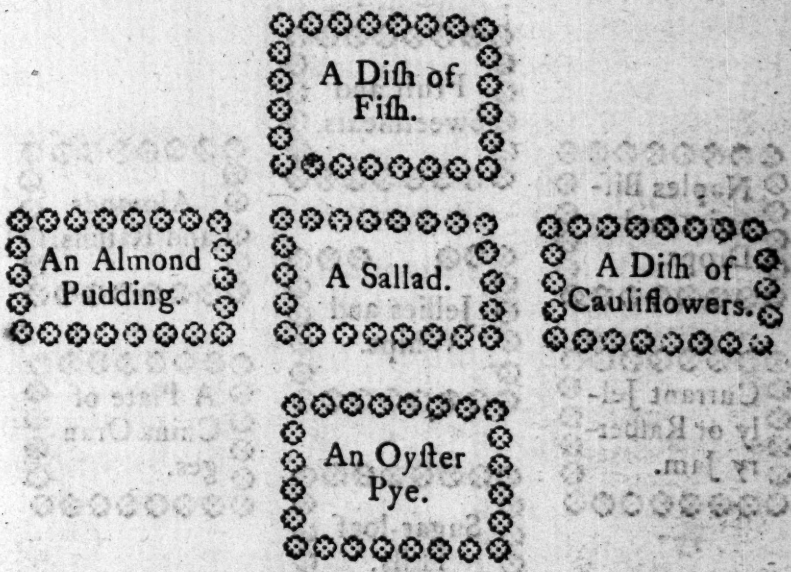
Gooſeberry Tarts.

SECOND

SECOND COURSE.



A DINNER on FAST DAYS.



SECOND

SECOND COURSE.

A Diſh of ſmall Chickens roaſted.

A brown Ragou.

A Plumb Tort.

A Pigeon Pye.

Lobſters.

A Duck roaſted.

A Breaſt of Veal roaſted.

THIRD COURSE.

Fruit and Sweetmeats.

Naples Biſcuits and Drops.

Almonds and Raiſins.

Jellies and Whips.

Currant Jelly or Raſberry Jam.

A Plate of China Oranges.

Sugar-loaf Hills.

Another DINNER on FAST DAYS.

A Salmon boiled.

Pickled Pork.

A Sallad.

A Citron Pudding.

A Fillet of Veal roasted.

SECOND COURSE.

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